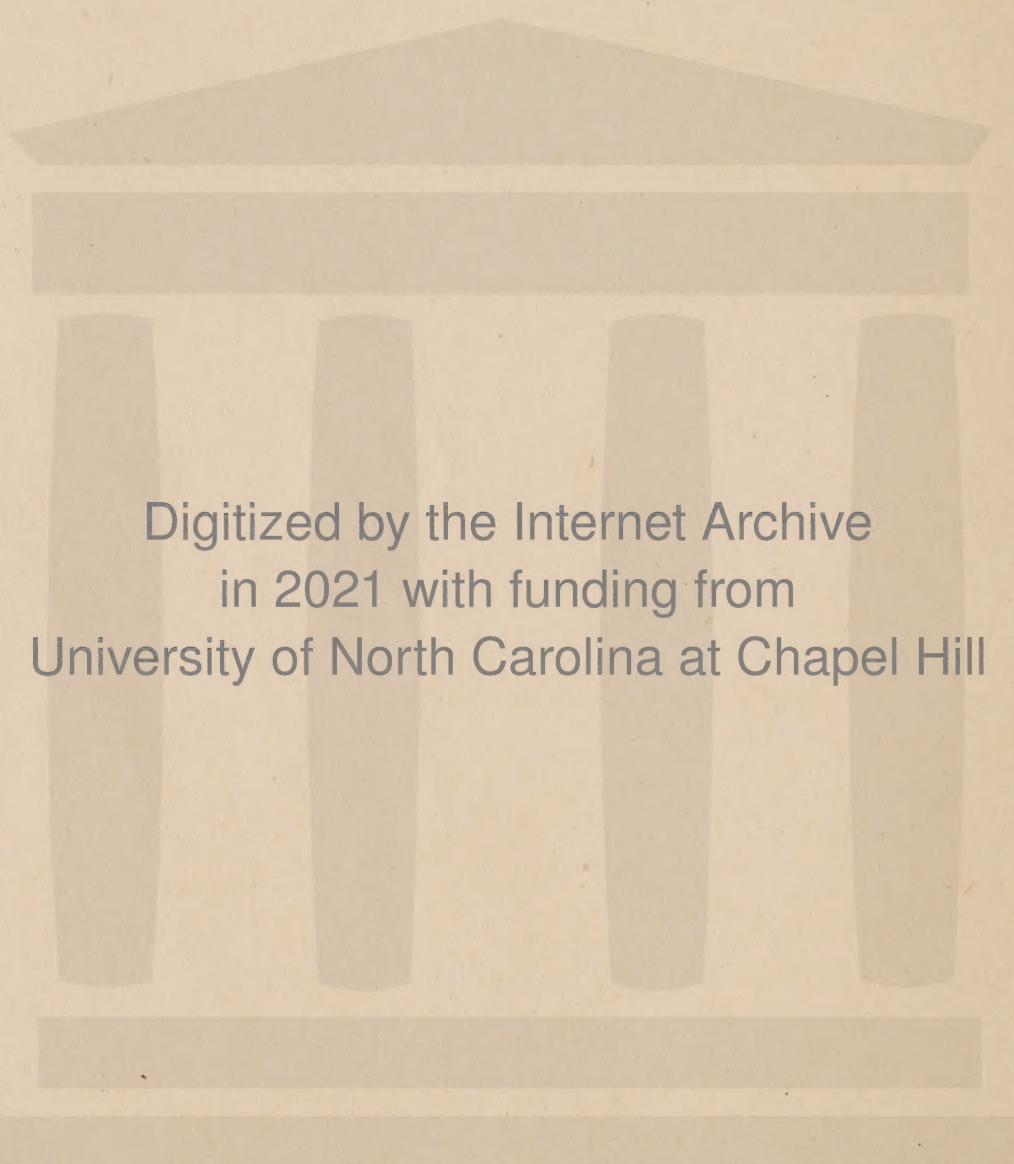


Forsyth Wedding Bells
—and HOMES



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Forsyth Wedding Bells —and HOMES

*Prepared in the Interest
of
New Homes and Homemakers
in
Forsyth County*



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of

JAMES M. LENTZ
Register of Deeds
Forsyth County

RUSSELL KLAPP, *Publisher*
Winston-Salem, N. C. — Greensboro, N. C.

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Forsyth Wedding Bells —and HOMES

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Mr. and Mrs. R. H. Tesh

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RUSSELL KLAPP, *Publisher*
2416 Sherwood Street, Greensboro, N. C.

*When we are married
What will you do?
I will be as good as I can be to you,
I will be tender and I will be true,
When I am married,
Sweetheart, to you.*

Introduction

This little book has been prepared and published in the interest of the young husband and young wife who have before them the sometimes difficult work of making plans for house-keeping, home furnishing, home buying, home building, home financing and other things incidental to the experience in setting up a new household.

An endeavor has been made to present a variety of useful ideas on a number of subjects relating to the new home life, obtained from many authoritative sources, though necessarily condensed, and if any of the contents of the book may prove to be of assistance, its purpose will have been accomplished and the firms that have aided in this undertaking will be gratified. These firms are among the leaders in their respective lines of activity and have won this prestige through honesty, courtesy and progressiveness, and for this reason have been invited to assist in presenting this book.

It is desired to extend special courtesies to those receiving this little book and they are requested to mention the book when visiting these firms. Any service that can be rendered toward providing for the comfort, convenience and necessities of the new household will be cheerfully given.

Forsyth County is ideal as a place for a home, offering as it does, so many advantages and opportunities in the prosperous business, professional and agricultural lines of endeavor, in the fine schools, churches, hospitable people and healthy climate.

*Two lovers by a moss-grown spring:
They leaned soft cheeks together, there,
Mingled dark and sunny hair,
And heard the wooing thrushes sing,
 O budding time!
 O love's blest prime!*

*Two wedded from the portals stept:
The bells made happy carolings,
The air was soft as fanning wings,
While petals on the pathway slept,
 O pure-eyed bride!
 O tender pride!*

—GEORGE ELIOT

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ROMANCE

*I have placed a golden
Ring upon the hand
Of the blithest little
Lady of the land!*

*When the early roses
Scent the sunny air,
She shall gather white ones
To tremble in her hair.*

*Hasten, happy roses,
Come to me by May,—
In your folded petals
Lies my wedding day.*

—THOMAS BAILEY ALDRICH

An Ideal Home City

By WILLIAM T. RITTER, Secretary
Winston-Salem Chamber of Commerce

Winston-Salem is a city of churches, schools and substantial business institutions, where the home is paramount and where the church is the foundation of the community life.

For that reason, the "Twin City" is an ideal place in which to make one's home.

From a climatic standpoint, it is a delightful place in which to live. Located in the famous Piedmont Plateau, protected by mountain ranges on the north and west, the city is free from severe changes in temperature. The average annual temperature is 59.6.

Within easy reach of the city, via perfect roads, are several of the country's leading resorts. One may live in Winston-Salem and enjoy the attractions of these resorts by an auto drive of two or three hours.

To the northwest is Roaring Gap, while to the east, less than 90 miles, is Pinehurst. The former is a summer resort, while the latter is a winter resort. There are a number of other resorts where one may motor for the week-end or merely for a day to enjoy the various attractions that appeal to winter and summer visitors.

The municipality itself has provided public tennis courts and neighborhood recreational grounds.

Because of Winston-Salem's national importance as a city of industry, many opportunities are offered for business contacts, either for personal employment or for certain types of business and professional pursuits.

All in all, Winston-Salem is a real good city to live in, and it extends the welcoming hand to those who are seeking a place to locate as permanent residents.

LOVE'S PHILOSOPHY

*The fountains mingle with the river
And the rivers with the ocean,
The winds of heaven mix forever
With a sweet emotion;
Nothing in the world is single,
All things by a law divine
In one another's being mingle—
Why not I with thine?*

*See the mountains kiss high heaven
And the waves clasp one another;
No sister-flower would be forgiven
If it disdained its brother;
And the sunlight clasps the earth,
And the moonbeams kiss the sea—
What are all these kissings worth,
If thou kiss not me?*

—SHELLEY

After the Wedding—a Home

After the social events incident to the wedding are over, the most important question that confronts husband and wife is where and how to live. Thought and plans are centered around the ever-interesting subject of home. Without doubt, "Home" is the most expressive word in the English language; it carries with it the comforting idea of a haven of rest. The pleasure derived from the selection or building of a home and furnishing it can not be measured. It is the absorbing subject of conversation by the happy pair until its realization is accomplished. No man is worthy of the love of a good woman unless he desires to follow the example of the birds and provide for her, be it ever so humble, a "Home, Sweet Home."

Pleasant Environment

There is nothing more fascinating to a young couple than planning and arranging their first home. A real home, large or small, is the home with the friendly atmosphere. A home, if made formal, seems cold and distant; it repels and holds out no welcoming hand. It does not bespeak the loving care and intimacy that are essential to the growth and development of a home. Cheer, hospitality, warmth and good taste are results sought in the furnishing of homes.

Making a success of matrimony is really a business; it takes as much affection, entertainment and personal charm to keep a husband or wife interested after marriage as it does before. All of us should be patient, gentle, considerate and affectionate. Human beings thrive on love, cheerfulness and optimism. There is a great deal of truth in the old saying, "Things are never so bad that they might not be worse."

About Husbands

A man can be coaxed into almost anything, but he cannot be driven an inch. A husband can usually be managed if petted a lot, and if the bride remembers the little things he likes. His mother probably spoiled him, and if the bride keeps on spoiling him he will just be forced to be nice. At least any man who is at all responsive will yield to kindness and love better than any other treatment. Let him smoke if he chooses; let him have a little den or study of some kind or a nook in the house that is all his own, where he may take

his friend for an uninterrupted smoke and chat, or where he may read or write in peace. A man deserves a place in his home where he may have all his precious belongings, and where he may arrange them as he chooses.

About Wives

Many busy men neglect their wives. Not intentionally, perhaps; but it is so easy for a man to come home from the office, or any work, eat his dinner, and sit down with his pipe and his paper, and be perfectly contented not to say a word for a couple of hours, not to mention suggesting that they go out for a while. Usually he has had people with whom to talk all day, and usually he has had lunch with some of his friends, and usually a few particular friends have dropped in to ask him if he "has heard this." Now maybe the wife has been home alone all day, and she needs conversation and companionship to keep her cheerful, to keep the daily grind from becoming monotonous, to keep from getting in a rut. It's nice to vary the evenings at home with a dinner out occasionally or a show, a dance or a game of bridge. And don't forget the anniversaries, birthdays, and holidays. It requires only a minute to pick up a bunch of flowers, a book, a box of candy, or a bit of jewelry, and these little attentions mean so much to most women.

It is a wonderful thing to have youth, and life, and hope, and above everything else to have confidence and to have love.

Mutual Interests

Books are a means of interest and friendship. They are a bond and an attraction and a never-ending fascination. A taste for books will link two people with all the strength of a madness for golf or billiards—and the season is all the year 'round.

Oh, there is such an infinity of books—books that bring all the world close.

That is the beautiful thing when two people read together. They have so much beyond the mere reading that they share. They have traveled together. They have made friends together. They have dreamed together and learned of a whole world which they share in interest, in memory, and in companionship. How dull a marriage must be, that has only the affairs of a single pair of lives for interest.

Planning or Selecting a Home

In the selection of a home the location and neighborhood are the first things to be considered. Convenience and surroundings often govern the location of the home.

The House

One of the best ways to economize in building is to economize in ugliness. A good-looking house, which is naturally desired, will be pleasanter to live in—and later, if rented or sold, will prove a better investment.

The employment of an architect or professional adviser is often proved to be of value, economically and otherwise. Financially the architect should be able to save his fee to the owner by suggesting economies in planning, in construction, and in the use of materials which will not detract from the essential requirements. If the house is selected from the many excellent plans which are available at the offices of builders, contractors and building supply firms, and the construction is to be done by men of known integrity and ability the services of the architect are not necessary. The inexperienced home-builder will need to depend upon the sound advice and suggestions of competent and reliable firms in this line of work.

For the home-builder the new construction is of grave importance, and, as he is not likely to be familiar with the details of construction, a relationship of mutual confidence with the builder is vital.

It is customary to select the contractor for building a house either directly—when his character and ability are known to the owner—or else on the basis of competitive estimates. Contractors of the better class are always eager to please the owner of the house under construction.

The time, thought and study spent in carefully planning the details of the house will be well invested—in making sure that some desired conveniences or comforts have not been overlooked until too late.

The Porch

The spacious porch of the new home is a source of enjoyment and pleasure. There is enough of indoors and enough

of out-of-doors about it to make it half room and half lawn. The porch, in many cases, being the entrance to the building, requires quite a little study in arranging suitably. The sun and wind that are so much in evidence on the porch might almost be called friendly foes. We would not do without them and yet we need protection from them.

The Living Room

A large living room is desirable. In this room the family life is to center. It should then have, if possible, the best view the site affords, plenty of sunlight, and a view of the setting sun is desirable. Its outline, too, should be varied either by windows or fireplace so as to make it possible for groups to gather.

This room should open on the principal thoroughfare. It is desirable that it be the largest room of the house, oblong rather than square.

In this connection a well known architect says: "Let us have in our houses a room where there shall be space to carry on the business of life freely and with pleasure, and with furniture made for use."

Individual occupations may claim the library, little children and older people the nursery and other rooms, but the living room is distinctively for general service, and for this reason most plans call for a living room of generous size. Attractive mantels, electrical fixtures and built-in book-cases will add to the charm of this room when being furnished later.

The Bedroom

Plenty of windows and ventilation are desirable for bedrooms. Some of the most conveniently arranged houses have bedrooms on two floors. Instead of having all the bedrooms and bathrooms on the second story, and retaining the first floor merely for the living rooms and kitchen, one or two bedrooms on the first floor have been found especially desirable.

Ample provision should be made for closet space, at least one in each bedroom; one in the hall for the weekly supply of linen, and a store room for the bed coverings.

Sunroom and Sleeping Porch

Sunshine and fresh air are two of nature's means of keeping humans healthy and giving them the vigor that is necessary for them to work and play. These are facts that those who are designing the modern homes keep in mind. And it is the health and comfort that the admission of these two of nature's restoratives bring that has made the sunparlor and sleeping porch so popular with home owners.

The addition of these two rooms, or either one of them, is not expensive. No feature of the home brings greater satisfaction to the women members of the family than the sunparlor. It is a pleasant room in which to sit and sew, or to do any of the other things that are necessary and enjoyable. When there is company or a social gathering this room is a popular one.

The sleeping porch may be simply a cased-in room over the sunparlor or a room built on over a porch, usually toward the back of the house for greater privacy. If the additional sleeping room is wanted the year around, the walls should be substantially constructed and insulated so that in winter there will be no waste of heat. If for summer use only, less substantial construction can be used.

The Dining Room

If the location of the dining room in the house plan, with direct kitchen communication, is so arranged that it will have the benefit of the morning sunshine, and the full light of day hours, the cheer and brightness of this room will be greatly appreciated when the decorating and furnishing problem is reached. It should be spacious enough to allow easy passage required in service after the room is furnished. Direct communication with the kitchen is desirable—if through a small pantry the noises and cooking odors from the kitchen will be less noticeable.

The Breakfast Nook or Room

Breakfast nooks are not expensive to include in the house, and they save a great deal of work for the housewife.

It is designed for a place to serve light meals such as breakfast or luncheon to a few members of the family. The convenience comes from the fact that it is not necessary to

transport the food to the dining room proper, where the more formal meals are served at times when the whole family can sit down at once.

Some designs for this excellent home feature are simple; others are more elaborate. The nook is preferably located underneath a window for light and in summer for ventilation and to make the surroundings more pleasant. Breakfast rooms are desirable and convenient and are included in a large number of the homes built at the present time.

The Kitchen

The ideal kitchen is located on one corner of the building, so that there can be light and air on at least two sides of the room. This permits of cross drafts which means much toward keeping the kitchen cool and free from cooking odors. Compactness is above all things important. The kitchen should be designed to perform its various functions with minimum of labor.

The present-day kitchens are small, comparatively. They are designed so that the work that is required can be done with the least amount of effort. The position of the stove in relation to the worktable is figured to a nicety to save steps. The sink and the drain-board that adjoins it are placed under a window for light and to make the surroundings more pleasant. Wall cases conveniently located contain the things that the woman uses. An ironing board is built into the wall so that there is nothing to lift when ironing time comes, while an electric wall outlet is placed near it for attaching the electric iron.

Instead of the long hours that women formerly worked, they have, through this method of arranging and equipping the kitchen, been enabled to do the same work with much less effort and come from the kitchen with energy and freshness for other things.

Not all homes are designed without a pantry; many women still insist upon having this storage place.

Basement and Attic

There are two places in most houses which may be said to exist by reason of necessity, only, and these are the basement and attic. Space underground and overhead costs the

owner something in cash and he is entitled to the same returns from this investment that he gets from any other portion of the new building—returns in convenience, economy, general usefulness and increased comfort. For small additional expense these spaces can be utilized to good advantage.

The Bathroom

It sometimes happens that the bathroom is planned too small for the size and the number of fixtures desired, and later necessitates a change to smaller or fewer fixtures for lack of space. It is well to make sure that the room is large enough or the fixtures small enough. A built-in cabinet for accessories and one for towels are desirable. A hardwood or tile floor, a wainscoting of wood, tile or cement made to resemble tile, with paint above, give a good setting for the necessary fixtures. It is best when finished in materials that can be easily cleaned.

Plumbing

Modern plumbing, considering the wear and tear to which it is subjected, is one of the most durably satisfying purchases a home-builder makes. In the installation of plumbing much economy lies in forethought in planning the house. By consolidating the fixtures about single lines and simplifying the piping so as to reduce its length and the number of bends and turns, a great deal may be saved. Where fixtures are placed in straight rows, as along one side of a bathroom, the cost of installation is less than where they are scattered about. If possible, the plumbing fixtures of an upper floor should be placed directly over those below, so that one drain pipe may do for both sets. Of course, it is not wise to spoil an otherwise good plan in order to save a little pipe, but saving may often be made this way without sacrifice in other directions. It is desirable to have a sufficient number of cleanouts attached to the piping to make cleaning out easy if it should later become clogged. Well-made fixtures are an economy.

Heating

Nothing in the house is more necessary for comfort than an efficient heating system, and the time spent in investigating the various types is well spent. The methods generally used,

besides fireplaces and heaters, are hot air furnaces, steam, and hot water systems. Each has its advantages and adaptability to the needs of the house. There are other considerations besides comfort. Economy is quite as important—economy of fuel consumption, of labor, and economy of first cost. To these it is desirable to add economy of repair bills.

Oil heat has proven to be practical and there are a number of oil burners, built by reputable manufacturers, that are long since past the experimental stage. The use of this equipment means very little change in the heating plant and is adaptable to either hot water, vapor, steam or warm air systems. Oil burners may be installed in any good heating plant at any time, but there are certain advantages to be gained by including the installation for a new home while it is under construction. By doing so, it is frequently possible to make very attractive changes in the basement plans and the necessary piping and wiring can be installed much more satisfactorily.

The following points should be kept in mind in the selection of oil burner equipment: The manufacturer should be financially sound and its organization so perfected that it has a very close relationship with its dealers; the dealer should have a thorough understanding of the engineering principles involved and a full appreciation of his responsibility to his customers, giving assurance of correct installation and satisfactory service; the burner should be quiet in operation. The cost of maintenance is one of the most important considerations of all, as the equipment is designed to give satisfactory service for a long period of time. A more expensive burner may be the cheaper, due to its economy in operation.

Those interested in the comfort, convenience and cleanliness of this modern method of providing heat, can secure authentic, unbiased and detailed information from the Oil Heating Institute, 350 Madison Avenue, New York City.

Lighting

Locations of all the electric light and power openings, or outlets, should be carefully studied and located on the plans well in advance of actually building them in place, for one of the greatest annoyances in building is to find, too late after the plastering is done, that certain rooms are inadequately provided with fixtures, or that lights planned for a dresser have been put on a wall where there is not room for the dresser, and so on. There should be a sufficient number of base or floor plugs in the various rooms. A few extra

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windows and a large amount of
dust and dirt. They pay for
themselves in the savings in fuel
alone.

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Phone 2750

switches, even if seldom used, are better than too few switches, and at small additional cost will add greatly to convenience.

Electricity is a willing servant, hidden in the walls, waiting to serve, and in the present day of mechanical aids to convenience a house is measured to a large extent by the completeness of its electrical equipment.

Planting and Gardening

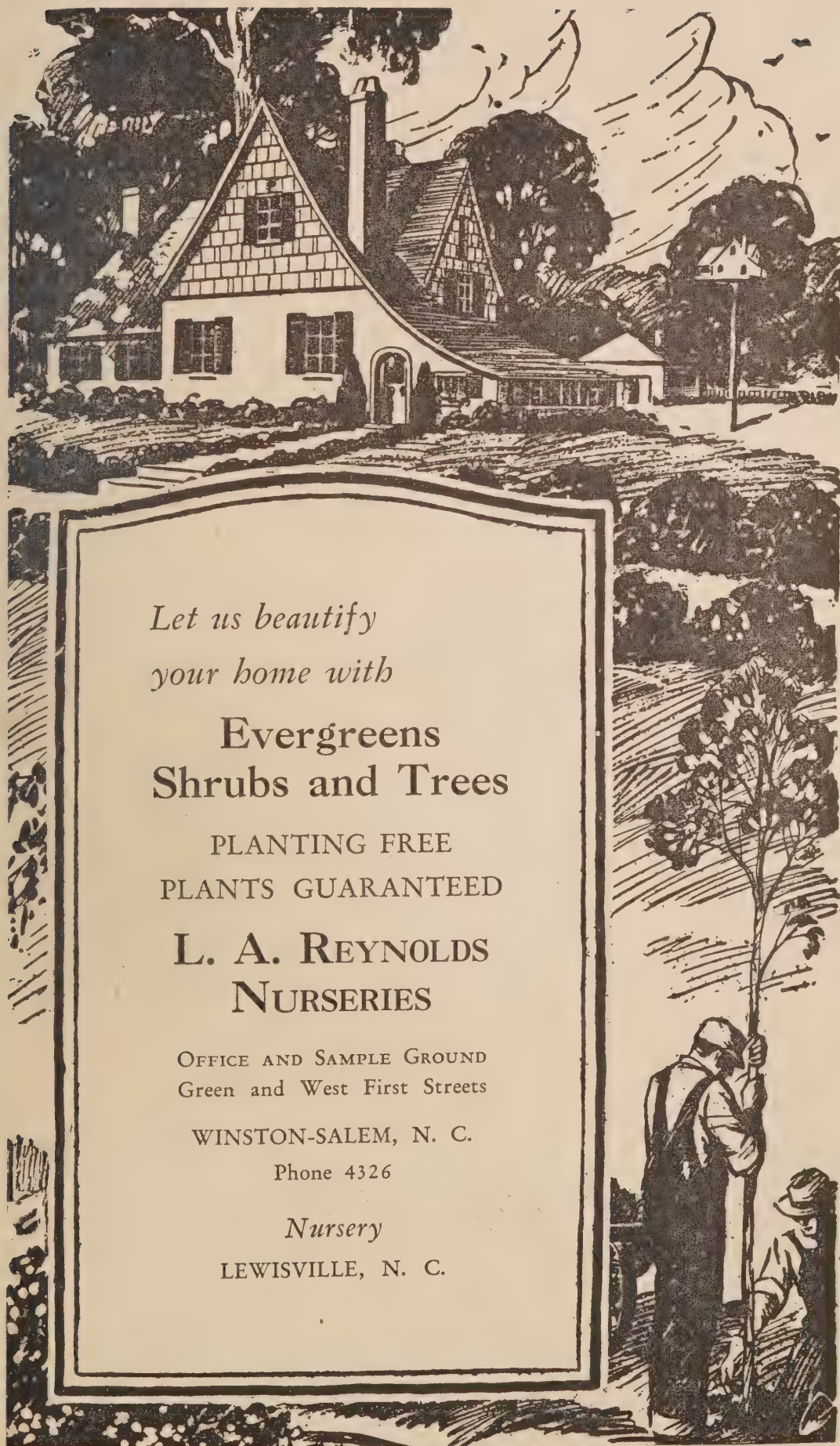
“It’s not a home till it’s planted” is a clever and true expression of the landscape gardeners and nurserymen. Every house requires a setting and this can best be accomplished through the guidance of those skilled in this art. No house, however beautiful, can be a success unless it has tastefully planted grounds. Every house, no matter how plain, can be greatly improved by clever landscape work. It makes no difference whether a building is located on fifty feet or five hundred—the skilful landscape gardener can render it harmonious, attractive, and in good taste. Size of grounds is immaterial.

Naturally, pleasing, well-kept grounds require care and attention as every other desirable thing does, but the result is well worth while and fully justifiable, paying well in added health and pleasure for both time and labor expended.

There are many fruit trees that give as good a decorative effect in the garden as do purely ornamental trees.

The principles of proper plantings are not hard to master. Varieties should be planted in groups, and in small grounds nothing more elaborate than a planting of a few varieties should be attempted, with enough massing to dominate the grounds when in bloom. Care should be taken in the selection of varieties that will content themselves within the space, shade, moisture and soil conditions which you have to offer them, rather than because you have admired the beauty of form, foliage or bloom of the plants in other locations.

The plants themselves should be grouped to harmonize as to color if their blooming period comes at the same time, and as to height and foliage as well. Rugged, quickly growing plants with rough foliage and brilliant but coarse flowers should be used at a distance for effect, reserving the finer and more delicate plants for the nearby nooks and borders.



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Nursery
LEWISVILLE, N. C.

Selecting a Home

In the selection of a home the location and neighborhood are the first things to be considered, the former as a matter of choice and convenience, and the latter for obvious reasons. A quiet street and agreeable neighbors are to be desired. The view, the site and if the property is to be owned by the occupants, the likelihood of advancement or depreciation in value deserve consideration. The house itself, to be ideal, must possess the two features of comfort and charm.

For a time the big house, formal and stately, seemed to be preferred; but at this time the ideas have turned to a certain extent to the other extreme, and the cozy, small house, full of clever little touches is in demand. Although, a greater variety in both architecture and sizes is now seen than probably ever before.

There are so many fine specimens of modern homes, large and small, to be seen in all sections that it is sometimes difficult to decide on the type desired. The lumber and building supply firms and real estate firms and builders have scores of house plans which are always gladly offered—as well as any other assistance in selecting or building a home.

It has been said that America is a nation of homes, and the time has arrived when almost every family, regardless of circumstances, that desires a home can have one. The large finance companies have helped to put homes within the reach of all through their long term easy payment plan.



He+She+Preacher=Married

Home, Sweet Home—

Today you are perhaps leaving the old home where you were born, educated, and trained to meet the problems of life. You are going out into the world to make

A Home of Your Own

which we wish for you may be a happy one. The location, the environment and the surroundings will have a marked effect as to whether "YOUR HOME" will be a "HOME, SWEET HOME."

We Are of Age—

For 21 years we have been assisting young couples as well as those older in life to select a lot for a home, assisting them in building a home, or purchasing a home already built. May we not render you this service, too?

No Rainbow of Promise

glows in your heaven of hope should the home and its furnishings be destroyed by fire—the bread-winner be stricken by disease—or should death break that tie which now binds you in love—unless

You Have Safeguarded the Future

by insuring against every unseen disaster. It is better to "have it and not need it than to need it and not have it." Insure with this agency—the one that your friends have confided in for every insurance want for 21 years.

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"All That the Name Implies"

Phone 121

511 N. Liberty St.

WINSTON-SALEM, N. C.

Financing the Building or Purchase of a Home

The prospective home-builder should thoroughly analyze his problem from the business point of view, for it may be the most important financial transaction he will ever make for himself. The first consideration is to fix the limit to the amount of money which is available for this investment. Before the land is selected or the first sketch plans prepared the would-be house-builder must determine—

How much can he afford to pay?

How much has he on hand and how much can he borrow?

What is his annual income and what is the likelihood of its stability, growth, or decrease?

What is being paid annually for rent?

How much of the income can be saved?

If the above questions are answered without optimism or bias, it is easy to determine what can safely be counted upon as the amount available each year to be assigned to the payment of interest on the building loan, and deposits on the sinking fund to repay borrowed capital. Such payments to reduce the principal little by little are referred to as amortization.

The definition of the satisfactory home is one that will not absorb too much of the family's income in interest and running expenses, nor yet, on the other hand, be below the family's living standard.

It is a mistake to purchase a lot and contract for building a house beyond normal ability to pay. On the other hand, the determination to invest in the very best quality of house which can be obtained is an incentive to economy and saving; in the end, property has been acquired which is of a real intrinsic value and, at the same time, a guaranty of happy family life.



Congratulations

After the wedding and honeymoon are over, your thoughts will turn to that New Home of your dreams. Probably this will bring you face to face with the problem of most young couples who start out—

How Can We Finance It?

Indeed, that is a big problem when first met. However, if it is dealt with properly it is easy of solution.

Our Organization Can Help You

With our many connections and experience in the field of Home Financing we offer a Service that is capable of rendering what should be sought by every Home-Builder—

Wise Counsel—Financial Responsibility

We have a plan of finance for every need, and gladly

Offer Our Assistance to You

Our Plans Are LIBERAL, REASONABLE and SAFE

Construction and Permanent Loans

NATIONAL FINANCE CORPORATION

Ground Floor Masonic Temple—Phone 3006

R. CLYDE PRATT, Pres. VAN W. DILLON, V.-Pres.-Treas.

Expenses Equivalent to Rent

Generally speaking, it is cheaper to own a home than to pay rent. It is true that when one owns a home there is no rent—in the ordinary sense—to pay, but the equivalent of a rental is paid, nevertheless, and the essential question is, How much? Here are the important items of recurring cost which take the place of rent, when a home is built by means of a loan or mortgage: Interest on first mortgage; interest on second mortgage; taxes; water rent; maintenance, painting, repairs, etc.; depreciation; interest on investment, and insurance.

Not many persons are in position to expend the entire cost of land and building without recourse to mortgage loans. In days long past it was considered somewhat of a disgrace to have a mortgage on the home. Today it is a sign of good business judgment. The mortgage makes home-owning possible to many who otherwise could not build or buy.

Mr. & Mrs. Newlywed—

*We Extend Congratulations
and Best Wishes*

Home is your biggest business and other success means little without HOME SUCCESS. To safeguard it, Home Finances must be watched as closely as business finances. In that difference between what you earn and what you spend lies financial power. For, if you will consistently spend less than you earn, wealth and all that goes with it is yours.

A savings book will help you at the start and we have one for you.

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The Financial Side of Maintaining a Home

Time is well spent when the husband and wife take stock regularly and estimate what they have and what they will spend. The income will have to decide the amount apportioned for each need. It has been said that on a moderate income not more than one-fourth should be spent for rent or house payments. A large house means more rugs and curtains, more fuel for heating and more help for cleaning, so the size of the house selected should be reckoned with in this respect.

A Sample Budget

This suggested budget is based on an income of \$2,000 a year. For convenience, the figures which follow are on the basis of \$160 a month. Some months the suggested amounts will be more than sufficient, but other months will call for the surplus.

Rent or payments on house	\$ 40.00
Church and charity	16.00
Food	42.00
Doctor and dentist	5.00
Clothing	25.00
Amusements	5.00
Vacation	5.00
Building and loan or other saving	10.00
Insurance	3.00
Household upkeep, fuel, service, etc.	9.00
<hr/>	
Total per month	\$160.00

This suggested budget leaves a nice balance for other things desired and for emergency.

Saving

The debt on a new home, or other outlay, may call for economy and saving. It is much easier to save if done systematically. We may want to save a thousand dollars. It may seem a hopeless undertaking. Yet if we can save a definite amount each week, we'll find that a thousand dollars is not so difficult to accumulate. It means merely saving approximately ten dollars a week for two years, or five dol-

SECURITY LIFE and TRUST COMPANY

HOME OFFICE

WINSTON-SALEM, N. C.

The Wisest Provision for Your Widow

Has it occurred to you that the wisest provision you can make for your wife in the event of your death is a Monthly Income payable for life? Not because she is a woman; not because she is extravagant; not because women are more easily victimized than men; but because sound investments deteriorate in value; because the advice of friends and neighbors is often injudicious; because it is hard to refuse to lend to relatives who are in need of money; because it is not fair to burden a widow with unfamiliar responsibilities at a time when she is perplexed with many new and difficult problems. A Monthly Income Policy in the Security Life & Trust Company will be a constant reminder of your love and wisdom and a comfort to her during her life-time. All brides should see that their husbands make this wise provision for them now. Delay is dangerous. Such a provision will insure a happier life for both.

GEO. A. GRIMSLEY, *President*

C. C. TAYLOR, *Vice-Pres. and Gen'l Mgr.*

lars a week for four years. Big savings and big things are merely little things put together. The backwoodsman goes to the city and is overawed by the sight of the tall buildings. Yet those buildings are constructed of small bricks any one of which, considered separately, is quite comprehensible.

So it is with most large accomplishments and savings.

Protection For the Wife, the Husband and the Home

One of the first and one of the most important things for the consideration of the young husband is the matter of insurance—protection against want in old age, protection for his young bride, protection against the “rainy day” and loss of income from accident or sickness, protection against loss of property from fire, tornado and burglary. Adequate insurance of the various kinds is considered a matter of supreme importance by successful and wealthy men, according to published statements, and the man or the family in moderate circumstances needs all possible protection far more than those who seemingly might have enough to be able to survive a loss. It has been said that a husband who will not put a life insurance policy in the hands of his bride should not have a bride.

Death comes rather suddenly to one’s neighbors at times. Each week some friend or acquaintance trickles out of existence. In this age a man who has no insurance, or inadequate insurance, is a bad provider. Careless husbands leave poverty-stricken families. The poor man cannot afford to be without it, and the wealthy man dare not.

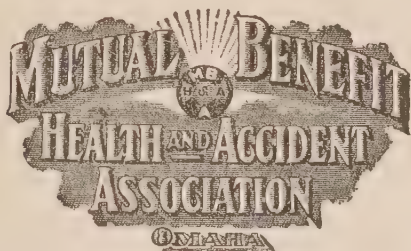
Wives are often to blame for the negligence of their husbands, so far as life insurance is concerned. Considerations of delicacy often cause a wife to refrain from bringing up the subject of life insurance to her husband. She does not like to think that he may not live to an old age, and she does not like him to think that she is planning to derive a money benefit from his death. In sober fact, death must finally come to all, and life insurance is not a benefit, but a compensation, always inadequate, no matter how large, assuming that a husband is worth anything at all. A wife should never stand in the way of that life insurance which is her only protection from privation and poverty. On the contrary, she should demand it, and should insist that it be regarded, not as an extravagance, nor as an investment, but as a necessity.

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Furnishing a Home

And other later needs often call for some additional cash. We make loans on easy repayment plan at reasonable rates. You are invited to call and take us into your confidence.

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The dollars you save are yours, to be used by you at some future time.

Let Your Savings Earn Five Percent With Us

Interest payable monthly. Money can be withdrawn at any time, with interest.

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C. E. HOOD
Cashier

B. H. PLINT
Asst. Cashier

14 W. Third St., Winston-Salem, N. C.

This is equally true in regard to health, accident, automobile, fire, tornado, and other necessary insurance. It should come before luxuries; it should come before a savings bank account; in fact, it should arrive with the wedding presents. The young husband would do well to go to the office of a reputable company, take the representative of the company in his confidence and have suitable insurance placed.

Building and Loan

There comes a time in everyone's life when there is an urgent need for money. Money may be needed for a home, for investment, or for some dire necessity. It is a rare feeling that comes to one when the money is available—a feeling too seldom experienced.

There's something we want badly! A home, travel, vacation, education for our boy or girl, or to go into business—everyone wants something that seems unattainable. The building and loan plan of saving will enable us to obtain our desires.

Buying or building a home is often the largest and most important investment many people ever make. There are many details to be considered, such as location, the amount one can afford to put into a home, methods of building, etc. The officers of the associations are always ready and glad to advise with anyone considering this step.

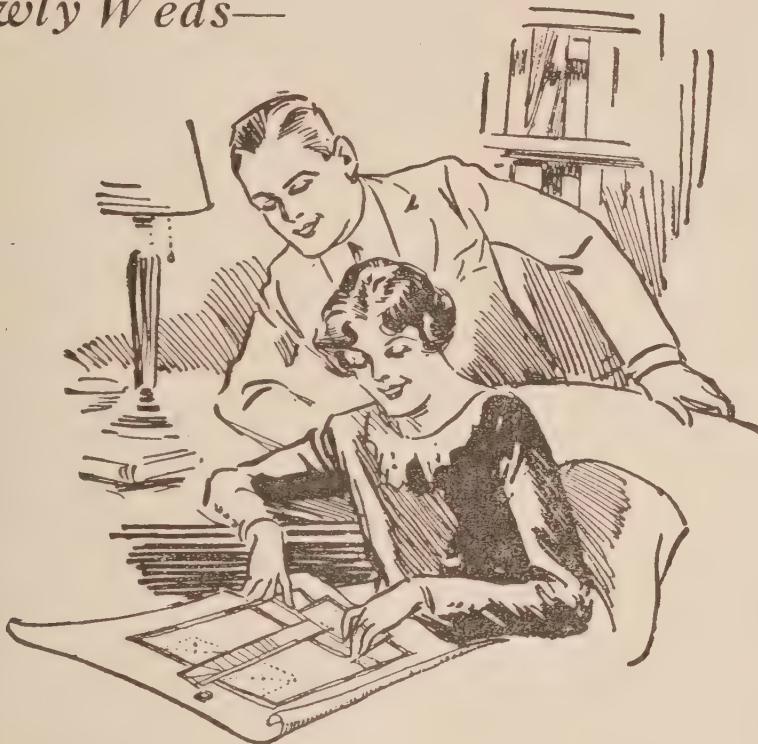
Financing is certainly one of the most important features to be considered. All too many people pass over this important point without giving due consideration as to cost and how repayments are to be made after the loan is secured.

The building and loan association is a great strictly home-financing agency.

The associations will only lend two-thirds of a true value of property, therefore it is necessary that one has one-third in cash or in a lot and cash combined. If one can manage to accumulate enough money to pay for a lot, and then a little money besides, say fifteen per cent of the cost of the house, the associations will lend the remainder to build a house. Building and loan stock offers the ideal plan by which to save this necessary first money.

Loans are made only on first mortgage, not to exceed two-thirds of the appraised value of the property. Loans are made

Newly Weds—



Are you going to be Roamers or Homers?

You who look forward to life together—have you considered how your life will be spent? *Shall you roam forever from pillar to post—from this house to that—putting your money in the other man's pocket?*

Or will you have a Safe Harbor—a mutual possession—your money invested in your own home?

When you purchase a home on our plan, the monthly payments you make are actually being made to yourself. The home is yours from the first moment you make the original payment. The deed is in your possession, and we act only as your bankers. When your period of payment is up, it is as if you had put all your payments in the bank—your bank account is a home, easily realized upon and easily borrowed upon if necessary.

Details on request—asking questions costs nothing!

WINSTON-SALEM BUILDING & LOAN ASSOCIATION

First Floor Masonic Temple

Phone 592

WINSTON-SALEM, N. C.

J. W. SHIPLEY, *President*

H. F. SHAFFNER, *Vice-President*

G. A. FOLLIN, *Secretary and Treasurer*

to buy a residence lot, to build a home or to buy a home already built, or to lift a mortgage from the home.

Loans bear interest at the rate of 6 per cent per annum, payable monthly. The borrower does not make monthly repayments directly on the principal of the loan, but is required to select one of three forms of regular installment saving stock ($3\frac{1}{2}$, $6\frac{1}{2}$ or $11\frac{1}{2}$ year stock) and the money with which to repay the loan is thus accumulated by maturing one share of saving stock for each \$100.00 borrowed. The borrower carries the same form of saving stock that is carried by many who do not borrow, and receives the same interest upon money thus accumulated as those who do not borrow. While the interest on the loan remains the same throughout the life of the loan, it is materially reduced in the end by the interest received on the saving stock carried against the loan.

The Automobile Is Now a Home Necessity

There was a time, not long ago, when the automobile was considered a luxury. But public opinion has undergone a change in this respect, due partly, it may be, to the great lowering of prices that have been effected on all sizes and kinds of cars and to the great economy of operation that has been achieved, but probably the greatest force in this change of opinion has been the realization of the fact that there is hardly any other one thing that gives to all the members of the family so much healthy, wholesome pleasure and so many practical uses that result in other economies.

Another contributing feature to this exceptionally wide use of automobiles—it is said that there is an average of one car for every family in the state—is the remarkably easy selling plans and terms, which permit the user to have the pleasure derived from the car during the entire period required to make the easy purchase payments.

An automobile, large or small, fine or less expensive, gives the family thousands of times during the year the opportunity to go where they will, at any time they will, and at a minimum of expense.

Another factor that has contributed to the success of the automobile, besides its mechanical improvements and conveniences, is the lower prices, longer life and greater economy of tires now produced.



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*The Discriminating
Motor Car Buyer*

at the new models will suffice to reveal features which set these lines apart from all other cars.

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Phone 3075



Furnishing a Home

The home must have a certain sense of harmony that will bring a feeling of pleasure to all who come into its circle. Each home must have individuality; that is, it must not be just like every other home, but express the people who live in it.

Comfort as well as taste is the essence of home. There are many degrees of comfort. What would appeal to some as very comfortable would probably fall short for another or perhaps overshoot the mark, providing luxuries with which one would hardly feel at home. All of which bears out the idea that his home is a man's castle and he may furnish it as he pleases, within his means and with the purpose in view of the uses that are to be made of the house. And through it all will run the idea of comfort, that is to say, appropriateness and suitability.

Styles in furnishings vary, but good colors, good designs and appropriate furnishings are always a satisfaction, and can be assured only with the assistance and advice of home furnishers of high standing and skill.

Curtains and rugs belong to the decorative scheme, of course, and should be carefully considered when the general plan of decorations is studied. Color schemes must be built around the rugs intended for use, and the draperies should be wisely chosen to blend harmoniously with the general plan. To retain the pretty effect of a nice floor rugs should be used sparingly. The decorative scheme, of course, sets the keynote for furniture. When the trim and general woodwork of a room are painted, either in enamel or ordinary paint, furniture may be more mixed in color and variety than if a room is finished in hardwood. For instance, if the woodwork and doors are white it will be found that mahogany, walnut, oak or wicker of almost any kind or color may be successfully used for furniture, and the result may be quite charming. If the doors and woodwork be of oak, it will be found that mahogany or walnut furniture does not as a rule look well and it is almost necessary to use oak furniture of the same tone as the woodwork.



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WINSTON-SALEM, N. C.

Furniture

Many young people make the mistake of trying to buy too much at first. They try to buy the home "ready-made," like a suit of clothes, and it can not be done. It builds around us and our interests, and these change and modify completely as we shape the beginnings of family life and settle into the activities of the community. Thus, if the income be limited, it is always wiser to start with a few simple necessities, and buy most moderately with the thought of replacement later when tastes have taken more definite form and there is spare capital to be invested in the home furnishings.

When you set out to buy furniture you think of your personal taste, of what sort of furniture you consider beautiful, of the room that the pieces are to furnish and of what you can afford to spend. And after you have satisfied these requirements, you give deep consideration to getting the most for your money in quality and style. And no phase of furniture selection causes more perplexity than the choosing of furniture pieces which are gathered together into suites. Though it has been often proved that the living room is furnished better by using unrelated pieces which are not purchased in suite form, this does not usually hold with the furnishing of dining rooms and bedrooms, unless an especially distinctive combination of pieces is desired.

You want to find furniture that you can afford, but which has all the desirabilities of the more expensive furniture. There are two prime ways of accomplishing this end. One is to shop around to such an extent that you really know values, that you are able to recognize in a suite of moderate price the most important earmarks of a finer suite, such as the color and appearance of wood; the style of high-class line; a plain dignity of design and an honest quality of merchandise—the latter usually to be vouched for sufficiently by the character and integrity of the firm with which you are dealing.

The other principal method of selecting fine furniture within your means is to purchase for the given sum at your disposal fewer pieces of a higher-class suite. The total cost of a fine suite is sometimes appalling, when the adding up of the prices of two to four pieces of this suite will be in the nature of a pleasant surprise. I know of no better way of acquiring superfine furniture than thus to "stretch" a suite by doing

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Capital \$3,000,000.00
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WINSTON-SALEM, N. C.

without its minor pieces. There is nothing easier than this method if you enter upon it intelligently, and make your plans to this end.

A Few Pieces at a Time

Suppose you want your bedroom furnished in mahogany and you are furnishing it for permanence. Suppose at the moment you have at the most one hundred to three hundred dollars to invest for the purpose. Instead of trying to buy a whole suite of bedroom furniture for this sum, including bed, bureau, chiffonier, dressing table, night table and the bedroom chairs that are designed to be sold with this suite, how much better it is to acquire just the bed and bureau, or just the bed, the bureau and the chest. For there is almost no bedroom that could not make out with these pieces as a beginning. If the room is made sufficiently bright with lovely curtains, an effective color scheme, and other cozy details, such as the addition of a small overstuffed chair for twenty-five dollars or under, I defy any room not to look proud of itself. With this nucleus for the first year or so, it is the easiest thing in the world to acquire, later, other pieces of mahogany which may be fitted into this plan with perfect accord. And often, by waiting, a dressing table or highboy of more charming appearance and more exclusive lines may be acquired as an after purchase. The same method may be used in furnishing the dining room. The major pieces of furniture needed in this room are dining table, sideboard and chairs. So often needless money is frittered at the beginning of the purchase on a whole suite containing somewhat nonessential extras, the addition of which swells the first price materially. How much better it is to spend all the money on the original purchase, acquiring fewer but finer pieces which your dining room will be proud to live up to in the years to come!

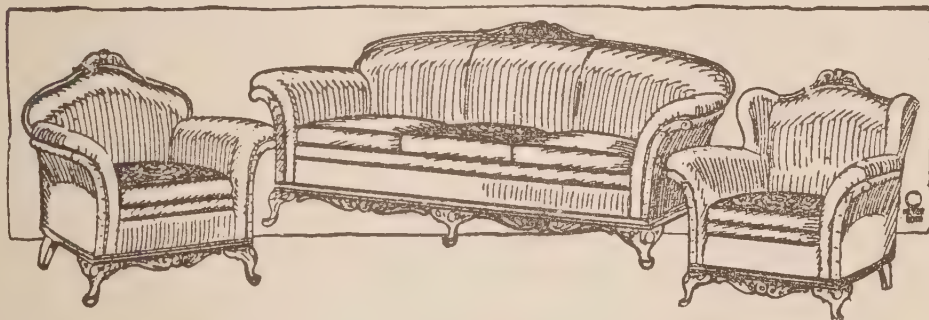
Even in the matter of chairs it is sometimes possible to delay the permanent chair purchase, using meanwhile some substitutes which may later be spread through the house. In the end, with a somewhat greater sum to spend as a reward of waiting, very handsome dining chairs may be acquired. It must be remembered that nothing is so apt to limit the fine appearance of a moderate-priced suite of dining room furniture as the style of chairs incorporated in the suite. Often the dining table and buffet are lovely, but the chairs look cheap.

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If the extra money is available at the start an advisable plan is to consider buying from two to four finer chairs selected to blend with the major pieces of the selected suite, at the same time that they improve on the style of the original chairs.

It is well to select bedroom furniture that is sufficiently beautiful and worthwhile to be permanent. There are two ways of doing this. One is to choose a conventional suite from among those that have been inspired by period styles. The other way is to furnish the bedroom as far as suite is concerned, but which has been chosen from types that blend. These pieces may be of mahogany, a wood that is made into so many kinds of furniture that it is extremely easy to find odd pieces that also will go together nicely. Sometimes a piece or so of painted and decorated furniture may be added a room furnished in this manner with fine effect.

Comfort and Cheer in the Living Room

For the family at large the living room is a night room, but it is also a day room for the woman and children. Every piece of furniture should be selected with this fact in mind. This room, the heart of the home, is the room which everyone visualizes as the place for ease, comfort and relaxation—pleasing to the eye and restful to the body. The grouping of furniture should suggest and invite afternoon tea, conversation and quiet hours with favorite books. Essential points in the selection of living room furniture are a general similarity in character and finish, and a sense of harmony in the colorings—no obtrusive colors and no useless furniture. A living room which is often used as a reception room is most successful when it is semi-formal in its decorative treatment and arrangement. Rugs of a vivid hue are not desirable. Plain Wilton rugs will stand a great deal of wear and are attractive. It is well to search thoroughly for a floor covering for so important a room as the living room. The charm of pleasing drapery will add the finishing touch to this room. There must be a good lamp, a fair table, at least two comfortable chairs, and one or two straight chairs that can be used for card table or extras. A davenport always adds immeasurably to actual ease as to the appearance of the room, and a desk is well nigh a necessity. A place for a few books, a small table for magazines, a stand for pipes and smoking

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It is our earnest hope that the future may bring you an added measure of health, happiness, prosperity and comfort.

We have contributed largely to the comfort of hundreds of young housekeepers, saved them many dollars on their purchases, and will appreciate an opportunity to serve you in this respect. Among the many needed things which we supply new households are:

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HOUSE FURNISHINGS

In order to show our appreciation of your patronage we wish to present a nice remembrance to newly-married couples calling at our large store.

WINSTON-SALEM HARDWARE COMPANY

CHARLIE BECK, *Manager*

215 W. Fifth Street

Phone 3740

paraphernalia will, with rugs, pictures and draperies, complete the room. Much of the success of the living room will depend upon the windows and their hangings.

Simplicity and Charm in Dining Room

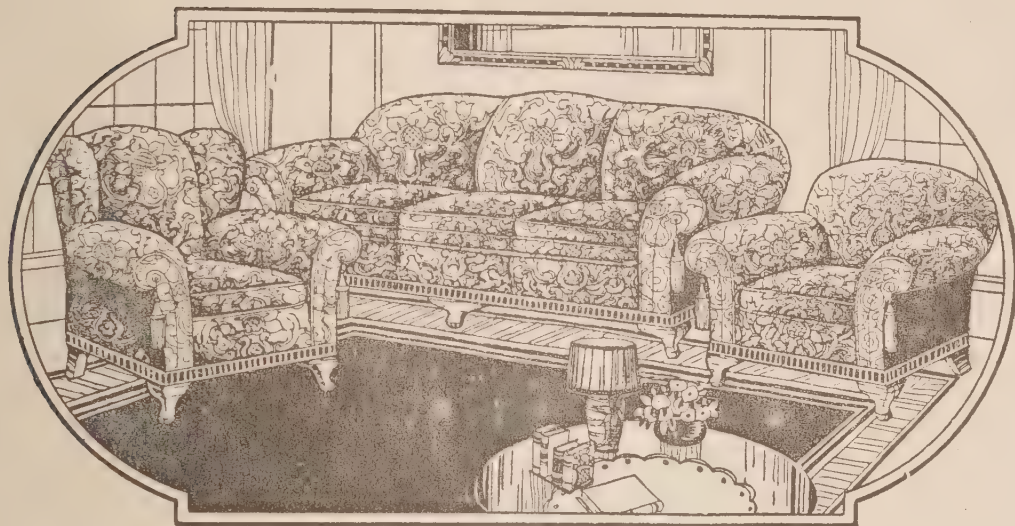
In the furnishing of any dining room there should be a great effort toward achieving a calm, unified effect that will be in keeping with the kind of use it will receive. There is less constant employment of the dining room than any other since only one occupation is followed here and there are hours at a time when the threshold is not even crossed. Therefore, its scheme should be particularly thought out and peaceful in effect. Furniture and objects should be placed in a more or less formal way; nothing should jar or clash, though colors may be as bright as desired if these are selected intelligently. And when the room is finished it should be perfectly balanced, so at first sight no one thing claims more insistent recognition than another.

Nearly always the dining room floor is covered by a rug, and while plain colored rugs are fine from a decorative standpoint, from that of utility a figured rug of some sort is advisable, since a certain number of spots are sure to develop on any dining room rug. This rug does not have to be heavy in color, however, and one of the best choices is a Wilton or Axminster in two-tone gray or tan. With an Oriental rug or more insistently patterned Wilton the dining room curtains usually must be plain, though they may be attractively colored. In choosing the furniture for the dining room it will be found that there is a great variety of good types, costly and inexpensive, formal and quaint, with many graduations between. Even in the small house one may have a dining room that is quite formal in spirit, and in this case some of the period furniture should be considered. The furniture in the dining room of a small bungalow may be heavy enough to do the work required but it must be simple and graceful in appearance. All the furniture in the dining room should occupy no more space than is absolutely necessary.

The color of the walls and the color of the floor covering are the important items in the dining room from a decorative standpoint. If only a north light is available for the dining room, special care must be given to the coloring to make up for its cold outlook. If the exposure renders the room habit-

❖❖❖

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WINSTON-SALEM, N. C.

ually dark and gloomy, great care should be given to bring bright tones into the wall treatment. If, on the contrary, there is considerable window glass and a glare of light, the room will require toning down with papers or tint of subdued hues.

If a choice may be made in the woodwork of this room it may fall on whatever will suit the furniture best, and as a decided preference is generally felt for dining room pieces in mahogany or walnut, the background of wood may, with the former, be of white painted wood, or, with the latter, some shade of brown or green.

Preferences in Furnishing Bedrooms

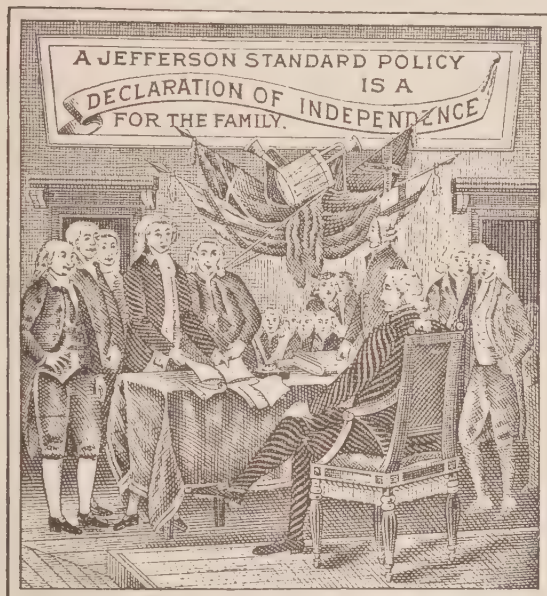
In no room in the house are personal preferences in decorating and furnishing so pronounced as in the bedroom. The general effect of a bedroom should be light, soft and restful. If a patterned paper be decided upon, the greatest care should be taken to select one that is not wearying to the eye. Plain papers in good taste are always pleasing, but the advantage of a patterned one is that it does not show wear and use of daily life so quickly. If the walls are to be plain, neutral, after having considered such matters as exposure, window lighting and special preference, paper, paint or tint may be successfully used.

The woodwork in the bedroom, whether the furniture is antique or modern, is excellent when light, neat and plain. Many prefer an unconventional bedroom floor treatment, either from point of cost or because it harmonizes with the attractive scheme devised for the room. In this case the floor could be stained a medium brown, partly covered with one large rug or several smaller ones.

There is so much interest in old furniture at the present time that a bedroom fitted up in antique pieces or their reproductions makes a pleasant change from modern fittings.

An Inviting Hall

The impression that a hall leaves with one is not so much of detail as of a hospitable or inhospitable atmosphere. The furnishings are the fewest that are gathered into any room in the house, the decorations are the simplest; the right selection of each is imperative if the hall is to be made attractive. Color should almost never be introduced into a hall by its



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JEFFERSON STANDARD LIFE INSURANCE COMPANY

Winston-Salem Branch Office
People's National Bank Building

OVER THREE HUNDRED MILLIONS IN FORCE

walls. The furniture for the hall is chosen for its dignity and beauty. Taupe and gray-colored rugs are popular for this room.

Attractive Porch and Sun Room

A large degree of comfort in warm weather depends upon the porch space that is available. The porch, in its relation to the house, has undergone a perceptible change in the past few years. Incorporated as it formerly was with the front entrance to the house, the porch lacked the element of privacy. In the newer architecture this need is recognized by placing the out-door sitting place as far removed as possible from the main entranceway. In the choice of porch furniture the first thought is naturally to provide only such pieces as will endure the changes of weather. No better examples are willow or reed in numberless patterns and sizes. Stained willow can be brought into any color scheme, and the seats and backs cushioned with plain or figured materials offer a further means for introducing artistic effects. The large variety of attractive woven wicker furniture for the sun room, which is available, calling for alluring cushions of gay cretonne and painted furniture with its pastel tones, adorned with giddy flowers, make equal bids for favor, and promise equal wear and beauty in return. Brick or tile fireplaces and floors are desirable.

Attractive awnings add much to the real comfort and beauty of the house—especially the striped patterns.

A Light, Cheerful Kitchen

The first requisite of an ideal kitchen is sunshine. If this room has a northern exposure or is shaded by nearby buildings a note of sunshine may be introduced by a white and yellow color scheme. Linoleum is an ideal floor covering. A kitchen cabinet, if built-in cabinets have not been included in the building, an enameled top kitchen table, an easy chair and a stool are the essential pieces of furniture. Gas and electric labor-saving devices are indispensable in making kitchen work enjoyable.

A Nice Bathroom

A bathroom entirely in white, in the ivory tone, is a favorite treatment for the ideal home. A touch of blue will blend

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well in this treatment. If a tile floor and wainscoting is not used, tile-patterned linoleum for the floor and waterproof painted wainscoting is entirely satisfactory.

Interior Decoration

If the home is to be a charming one, the interior must be as tasteful as the exterior. Nothing contributes more to the charm and satisfaction of life than to live in a home that reflects good taste in its interior furnishings and decorations.

In planning the interior decorations for a house it is a good idea to take the blueprints showing the floor plans and mark on each room a notation of the manner in which the room is to be decorated. Having in mind the general scheme for decorating the living room, for instance, the memorandum should be made, "Smooth plaster for wall paper," "rough plaster for ceiling tint," "trim and doors cream enamel," "oak floors, dark stain." Decorators usually recommend dark floors rather than light floors, as the former are less conspicuous.

Bare plaster can be used decoratively when the walls are finished rough instead of smooth—with strong-colored woodwork, curtains, rugs and furniture. The modern tendency in bungalows is to use less hardwood and more painted or enameled wood on the interior. Floors require special varnish, manufactured to give the greatest amount of wear. Many houses are built in which the walls are covered with wall paper and the ceilings are tinted. Tint will enter the pores of rough plaster and produce a soft, velvety effect, but on smooth plaster is dull and lifeless. For wall paper smooth plaster should be used.

The Charm of Wallpaper

The entire secret of the successfully decorated room lies in the ability to select the proper color and design for wall covering; to apply them in an interesting individual manner, and to keep in mind, at the same time, the architectural requirements of the house. This is particularly true when considering the use of wall papers.

It is quite unnecessary to mention that wall paper with a distinct design is, in itself, a complete decoration for a wall, thereby excluding the need of pictures or figured hangings.

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Phone 249

Mirrors may be used nicely in such a room and plain colored fabrics are preferable for draperies or furniture coverings.

There are three important problems presented when choosing the wall paper for any particular location—the questions of color, pattern and scale. The color, of course, will be governed principally by the exposure of the room, the particular purpose of the room will be subjected to and, perhaps, the furnishings already on hand which are to be used in this particular room. For example, a north room calls for warm tones such as yellows and orange, and should not be decorated in any color such as blue or gray, these colors being appropriate to rooms of southern exposure.

The pattern and scale of the design should be carefully chosen that they may be in accord with the size of the room, the height of the ceiling, and also the uses to which the room is to be employed. A small, all-over design would certainly be a failure if used in a very large room, whereas, if used in a small chamber or child's room, the effect would be good and such a design would be entirely suitable. On the other hand, any of the large designs, especially if heavy in coloring, would never be successful in a small room where you can get only a few feet away from the pattern.

Stripes in wall paper are being shown a great deal. Striped papers are generally well liked because they have a tendency to make a room look higher. If two-toned stripes are used, they should be handled with the greatest of care.

Wall paper has been made in the past to imitate tile and stucco, marble and bronze, and, in fact, materials of every description, and there are available today not only good new designs, but also very satisfactory reproductions of old ones.



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You have just embarked for a long voyage. Your ship seems to be in first class shape. Your fuel—your money—may seem in abundance.

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Bring This Advertisement With You When You Come
We Will Allow You 10 Per Cent Discount on
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NATIONAL STORE, INC.

534 North Liberty Street

Household Accessories

Silverware and Cutlery

Table silverware is best when plain and of medium size. If it can be afforded, it is nice to have a set of knives and forks for each dish. It is almost necessary to have several carving sets, two large and one small, the large for roasts, the small for steaks and fowl. Carving knives are best when slightly bowed in shape, and will be found more convenient than those with a perfectly straight edge. In addition to the ordinary cutlery, there are many special designs in either knives or forks for butter, cheese, oysters, asparagus, pie, fruit, etc.

Exquisite patterns are sold by leading jewelry stores at very moderate prices.

China

One of the most prized possessions of the housewife. Its selection is largely a matter of individual taste and the amount available for its purchase. For years the French manufactured the most coveted of all china, and even now when so many newer chinas are favored, the French china still retains its popularity. There is much that is individual and charming about the English china. Many of the plates are of octagon design. The cups are squatty, and some of them also have eight sides.

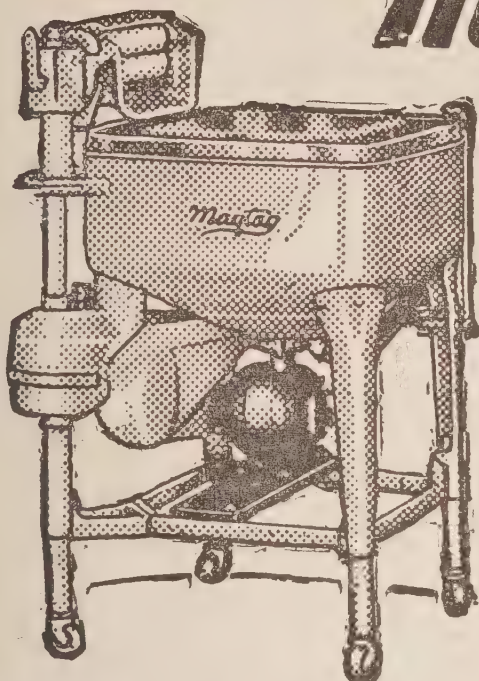
If the housekeeping is not begun on an elaborate scale at first, it is a satisfactory plan to purchase china by courses from stock patterns. Eight is usually a sufficient quantity.

Labor-Saving Devices

There are few ways to save money and many ways to spend it, but when spent for some of the labor-saving devices on the market it will be well used. These devices of all sorts, designed to make housework lighter and thereby affording more time for recreation and pleasure, are sold by reliable dealers at very reasonable prices.

A home should be equipped electrically, if possible. Washing, ironing, cleaning, sweeping, cooking and even heating can be cleanly and quickly done by electricity.

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Modern Ways

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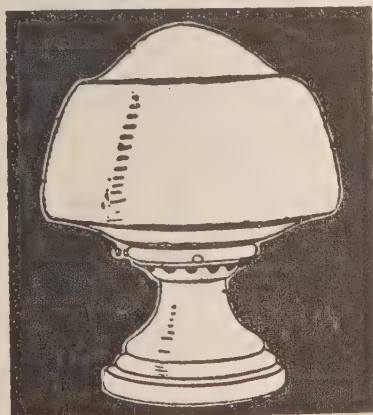
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Household Matters

Time Table For Cooking

TIME FOR BAKING

	<i>Hours</i>	<i>Minutes</i>
Beans	6 to 8	.
Bread		45 to 60
Bread Sticks		10 to 15
Biscuits (raised)		10 to 20
Biscuits (baking powder)		10 to 15
Cake (layer)		15 to 25
Cake (fruit)	1 $\frac{1}{4}$ to 2	
Cake (sponge)		45 to 60
Cake (pound)	1 $\frac{1}{4}$ to 1 $\frac{1}{2}$	
Cereal (wheat)		15 to 20
Cookies		8 to 15
Custards		15 to 20
Gems		20 to 30
Gingerbread		20 to 30
Muffins (bran)		20 to 25
Muffins (wheat)		20 to 25
Muffins (cornmeal)	1	
Pies		30 to 50
Potatoes	1	
Pudding (steamed)	1 to 3	
Pudding (rice and bread)		45 to 60
Pudding (rice and tapioca)	1	
Pudding (steamed plum)	2 to 3	
Scalloped Oysters		25 to 30

MEATS—BAKED AND ROASTED

	<i>Hours</i>	<i>Minutes</i>
Beef (roast) 5 pounds	1	20
Beef (fillet)		20 to 40
Chicken (3 to 4 pounds)	1 to 1 $\frac{1}{2}$	
Duck (domestic)	1 to 1 $\frac{1}{4}$	
Duck (wild)		30 to 40
Fish (3 to 4 pounds)		45 to 60
Goose (8 pounds)	2	

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the kind "she" likes.

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Grouse and Pigeon		30
Lamb (leg)	1½ to 2	
Mutton (leg) per pound		10 to 20
Partridge		45 to 50
Pork (spare rib) per pound		15 to 20
Pork (loin or shoulder) per pound		20 to 30
Turkey (8 to 10 pounds)	2½ to 3	
Veal (leg)	3½ to 4	
Veal (loin of)	2 to 3	
Venison (per pound)		15

MEATS—BROILED

	<i>Hours</i>	<i>Minutes</i>
Chicken		20 to 30
Lamb or Mutton Chops		6 to 8
Fish (medium)		10
Steak (1 inch thick)		8

TIME FOR BOILING

	<i>Hours</i>	<i>Minutes</i>
Bass (4 to 5 pounds)		40 to 45
Chicken (3 pounds)	1 to 1¼	
Coffee		1 to 3
Corned Beef	3 to 4	
Cod or Haddock (3 to 5 pounds)		20 to 30
Eggs (soft)		7
Eggs (hard)		12
Halibut (thick)		30
Ham (12 to 14 pounds)	4 to 5	
Salmon (2 to 3 pounds)		30 to 35
Turkey (9 pounds)	2 to 3	

VEGETABLES

WINTER VEGETABLES

	<i>Hours</i>	<i>Minutes</i>
Beans (shelled)	1 to 1½	
Boiled Sweet Potatoes		45
Boiled Potatoes	1	
Beets	3 to 4	
Cabbage	1½	
Carrots	1½	



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Parsnips	1
Squash	1

SUMMER VEGETABLES

	<i>Hours</i>	<i>Minutes</i>
Asparagus		20 to 30
Boiled Potatoes		20
Beets		45 to 60
Cabbage		35 to 60
Carrots	1	
Corn (green)		15
Rice (in fast boiling water)		20
Onions		45 to 60
Beans (string)		15 to 60

A Table of Measures

2 cups butter (packed solidly)	1 pound
4 cups flour (pastry)	1 "
2 cups granulated sugar	1 "
2 cups powdered sugar	1 "
2 cups brown sugar	1 "
2 cups oatmeal	1 "
4 $\frac{3}{4}$ cups rolled oats	1 "
2 cups granulated cornmeal	1 "
4 $\frac{1}{4}$ cups rye meal	1 "
1 $\frac{7}{8}$ cups rice	1 "
4 $\frac{1}{2}$ cups Graham flour	1 "
4 $\frac{1}{4}$ cups coffee	1 "
2 cups finely chopped meat	1 "
9 large eggs	1 "
1 square Baker's chocolate	1 ounce
$\frac{1}{4}$ cup almonds, blanched and chopped	1 "
3 teaspoons (dry)	1 tablespoon
16 tablespoons	1 cup
2 tablespoons butter	1 ounce
4 tablespoons flour	1 "
4 teaspoons (liquid)	1 tablespoon
4 tablespoons (liquid)	1 wine glass
2 wine glasses	1 gill
2 gills ($\frac{1}{2}$ pint)	1 cup
2 cups	1 pint



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4 cups 1 quart
1 cup (liquid) 1½ pint

A grain is less than one-eighth teaspoon.

Cooking Recipes

APPETIZERS

Canapes

Small portions of buttered and toasted bread are covered with simple or compound mixtures of fish, meat, eggs, cheese, etc., seasoned highly, and served in individual dishes or a large shallow dish, as a first course, to tempt the appetite. It may be spread with French mustard, grated cheese, and a thin slice of pimolas; or a minced ham or tongue, made into a paste with creamed butter and garnished with minced olives or pickles.

Fruit Cocktail

Wash one-half pound of Tokay grapes, remove seeds and cut in halves; cut one cup of sliced pineapple into small cubes; peel and dice several apples and mix immediately with one-third cup of lemon juice. Add one-half cup of pineapple juice and the other fruits. Let stand on ice two or three hours until fruit flavors are well blended.

Swedish Lettuce

Shredded lettuce, round slice of buttered toast, spread with mashed sardines with grated hard boiled egg on top and cover with tartare sauce; olives and slice of lemon on plate.

BEVERAGES

Tea

Use two level teaspoons to a pint of water. Have the water freshly boiling, scald the teapot, put in the tea, and pour on boiling water in the proportion given. Cover, and keep in a warm place, but where the tea will not boil, from three to five minutes to “draw.” If it cannot be used at once, pour off the tea and discard the leaves. An earthen teapot is preferable. May be served hot or iced.

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Coffee

Put one tablespoon of ground coffee in percolator to each pint of water and one extra spoonful of coffee. Let boil five minutes.

Cocoa

To one pint of milk and one pint of cold water add three tablespoons of cocoa. Boil 15 or 20 minutes, whipping with an egg whip, which will make it foam. Sweeten to taste.

Hot Chocolate

Put two squares of chocolate into a double boiler with four tablespoons of cold water and two level teaspoons of sugar. Cook over a gentle heat until chocolate is melted. Add gradually three cups of milk and bring to a boiling point. Beat till foamy, flavor with one teaspoon vanilla, if liked, and served with whipped cream.

Grape Horse's Neck

To the juice of half a lemon add two tablespoons of grape juice. Place in a glass with cracked ice and fill with ginger ale.

Ginger Ale Mint

Use one-half pint of ginger ale and the juice of a lime; mix and sweeten to taste, adding mint loaf sugar. Serve with sprigs of fresh mint and cracked ice in tall glasses.

Ginger Punch

Chop fine one-half cup preserved ginger. Add juice and pulp of two oranges and two lemons, and one cup powdered sugar. Set in the ice box a few hours. Put a generous tablespoonful in each glass and fill the glass with ginger ale.

BREAD

Hot Biscuits

Into one quart flour put two teaspoons baking powder; one teaspoon salt, and one tablespoon white sugar; mix together thoroughly; rub in one tablespoon butter; add enough milk or water to make a dough just stiff enough to roll out an

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inch thick; cut out with biscuit cutter, place in heated, buttered pans and bake fifteen minutes. Handle as little and make as rapidly as possible.

Sweet French Rolls

Soften one cake of compressed yeast in one-fourth a cup of scalded-and-cooled milk; add to one cup of scalded-and-cooled milk. Stir in two cups of bread flour. Beat the mixture until smooth; cover and let stand in a warm place until light and puffy, then add one-fourth a cup of sugar, one teaspoon of salt, one egg, one-fourth a cup of melted butter, one-eighth a teaspoonful of grated nutmeg and flour enough to knead (about one cup and three fourths.) Turn onto a floured board and knead until elastic; cover closely and let stand until doubled in bulk. Shape into small balls, then roll with fingers into long, thin shapes one-half the size required by the French roll pan. Place in pan when doubled in bulk and bake twelve minutes in a hot oven.

Custard may be made with three eggs.

Breakfast Rolls

Scald one pint milk and put in it a tablespoon butter or lard. Into one quart flour thoroughly mix two teaspoons baking powder; one tablespoon sugar and one tablespoon salt. Add the milk, working it in slowly so as to make a smooth dough. Roll out and cut with a biscuit cutter; spread a little butter on each roll and fold over one half. Bake in quick oven.

Graham Bread

Dissolve one cake of yeast in one pint of warm water, then add two pints of graham and one pint of white flour. Let rise. Dissolve one pint of brown sugar and three teaspoons of soda. Have ready seven pints of graham and two pints of white flour, handful of lard, one tablespoonful of salt. Mix with sugar and water, then add yeast. Let rise. Makes 10 small loaves. Bake in moderate oven.

Corn Muffins

Mix one cup corn meal; one cup flour; one teaspoon baking powder and a little salt together; add gradually one scant cup



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milk; two even tablespoons molasses; one tablespoon melted butter, and one egg well beaten. Put in hot muffin pan, bake thirty minutes.

Soft Corn Bread

Scald two cups of meal and one teaspoonful of salt with boiling water to make a soft dough. Add one tablespoon of lard—let cool and add yolks of two eggs, one pint of buttermilk and one level teaspoonful of soda. Beat well and stir in the whites of eggs beaten stiffly. Cook in baking dish from which it is to be served, forty or fifty minutes.

Cold mashed grits or rice may be used in place of some of the meal.

Quick Sally Lunn

One-half cup milk, three eggs, one-half cup sugar, one-half cup butter, three and one-half cups flour, or enough to make a stiff batter; two teaspoonfuls baking powder. Bake in round pan or nice in muffin pans.

Waffles

One quart flour; two teaspoons baking powder and one teaspoon salt, well sifted together; add one tablespoon melted butter; two eggs well beaten; and milk enough to make a thick batter. Beat well and bake at once in hot, greased waffle irons.

Buckwheat Cakes

Four cups buckwheat flour; one small cup cornmeal; one even teaspoon salt; three teaspoons baking powder; mix thoroughly together; add two cups milk and two cups water. Bake immediately on a greased griddle, using no more fat than necessary. If not thin enough add more milk.

CAKES

Layer Cake

Beat one cupful of butter to a cream and gradually beat into it two cupfuls of sugar. When this is light, beat in one cupful of milk, a little at a time, and one teaspoon vanilla extract. Beat the whites of eight eggs to a stiff froth. Mix one

Sometimes the Young Wife

is the subject of cruel jokes about her biscuits, but regardless of her expertness in this art she will appreciate the freshness, wholesomeness, delicious taste and the purity of

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teaspoonful of soda and two of cream of tartar with four scant cupfuls of sifted flour. Stir the flour and whites of eggs alternately into the mixture. Have three tin pans well buttered and spread the batter in them; bake in moderate oven.

Angel Cake

Whites of six eggs; one tumbler pulverized sugar; half a tumbler flour; one teaspoon baking powder; pinch of salt; mix the flour, sugar, salt and baking powder together, and sift five times; whip the whites of the eggs on a platter with a silver fork and stir in gently the dry ingredients; flavor with a small teaspoon of vanilla; do not grease the cake pan.

Icing.—White one egg, one teacup granulated sugar; boil the sugar until clear with just water enough to moisten it. Beat the white to a stiff froth, pour the boiling syrup very slowly over it, add a little essence of lemon.

Devil's Food Cake

One ten-cent cake chocolate; one-half cup sweet milk, one cup brown sugar, three eggs (leaving out two whites), one-half cup butter. Put this on stove to dissolve then let cool. One-half cup sweet milk, one cup brown sugar, two cups flour, one-half teaspoon soda dissolved in a little water added last. Pour chocolate into batter and bake in three layers, or two thick ones. Make white icing with the two egg whites.

Gold Cake

Two cups sugar; three-fourths cup butter; one cup milk; yolks five eggs; four cups flour; two teaspoons baking powder. Flavor with lemon.

Silver Cake

Two cups sugar; three-fourths cup butter; one cup milk; whites five eggs beaten stiff; four cups flour; two teaspoons baking powder. Flavor with peach or almond.

Pound Cake

One pound eggs, one pound butter, one pound sugar, one pound flour. Wash butter thoroughly, cream sugar and butter together until light, drop in eggs at one time, beaten thor-

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oughly, add flour last. Put in well greased, floured cake pan. Bake in very moderate oven, for one and one-half hours or test with a straw. The success of a pound cake is the baking.

Strawberry Short Cake

One cup sugar; one tablespoon butter; one heaping cup flour; one-fourth cup milk; three eggs beaten separately; one teaspoon baking powder. Bake in three jelly-cake tins; when cold place one quart berries between, sprinkling them with sugar. Heap whipped cream on top of cake.

Macaroons

Two egg whites, beaten stiff; one cup pulverized sugar, one and one-half cups shredded cocoanut. Drop from teaspoon on greased pans. Bake until golden brown and crisp, about ten minutes in moderate oven.

Cookies

Two-thirds cup butter, one cup sugar, two eggs, two tablespoons milk, two teaspoons baking powder, flour enough to roll; flavor as liked.

Hermits

One-third cup butter, two-thirds cup sugar, one egg, two tablespoons milk, one and three-fourths cups flour, two teaspoons baking powder, one-third cup raisins, stoned and cut in small pieces, one-half teaspoon cinnamon, one-fourth teaspoon clove, one-fourth teaspoon mace, one-fourth teaspoon nutmeg. Cream the butter, add sugar gradually, then raisins, egg well beaten, and milk. Mix and sift dry ingredients and add to first mixture. Roll and bake in moderate oven.

Mock Devil's Food Cake

Beat one-half cup butter and two cups sugar until creamy; add yolks of four eggs well beaten; then one cup cold water and one teaspoon vanilla; sift together three cups flour, three teaspoons baking powder and one-third teaspoon salt; and mix. Stir in one cup seedless raisins, one teaspoon nutmeg, one teaspoon cinnamon, one teaspoon mixed spices, one-half cup cocoa dissolved in water; beat the whites of the eggs to a stiff froth and add them last. Bake about 20 minutes in layer cake pans, and put together with White Mountain filling.

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Almond Jumbles

Cream one-half a cup of butter, add two cups of sugar, the yolks of five well-beaten eggs, and two cups of flour, sifted with one-half a teaspoonful of salt—the flour to be added alternately, with one cup of thick soured milk, to which one small teaspoonful of soda, dissolved in a little boiling water, has been added. Add three-fourths a pound of almonds, blanched and chopped as fine as possible. Lastly, beat in the whites of five eggs, beaten stiff. Form into small rings on buttered paper on a baking sheet, and bake immediately.

Scotch Short Bread

Mix together one pound of flour and one-quarter pound of butter; stir in one-quarter pound of sugar, and the yolk of one egg. Work with the hands until stiff; cut in two portions. Sugar the board instead of flouring it, and mold the dough, pinching the edge like pastry; prick with a fork to prevent its rising in blisters. Mark it before baking, and break it when serving. Put on a tin or in a round tin, ungreased, and bake a long time in a very slow oven. It is of a fawn color when done, and is soft until cold. It is improved by putting the dough into a cool place for an hour before baking.

Fruit Cake

One cup Wesson oil, one and one-half cups brown sugar, four eggs, three cups flour, one teaspoon baking powder, two teaspoons cinnamon, one teaspoon ground cloves, one teaspoon allspice, one cup shaved citron, two teaspoons salt, one cup fruit juice, one cup chopped candied pineapple, one and one-half cups candied cherries, one cup raisins, one cup chopped figs, three cups nuts.

Mix Wesson oil, sugar and egg yolks and beat vigorously for two minutes. Sift together spices, salt, baking powder and two cups of the flour and add alternately with the fruit juice to the first mixture. Then add fruit and nuts which have been mixed with the remaining cup of flour. Fold in egg whites, beaten stiff, and bake in a very slow oven (275 degrees F.) for about four hours.

White Mountain Filling

One cup sugar, one-third cup cold water, white of one egg, one teaspoon vanilla or one-half tablespoon lemon juice.



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WINSTON-SALEM, N. C.

Put sugar and water in saucepan, and stir to prevent sugar from adhering to saucepan; heat gradually to boiling point, and boil without stirring until syrup will thread when dropped from tip of spoon or tines of silver fork. Pour syrup gradually on beaten white of egg, beating mixture constantly, and continue beating until of right consistency to spread; then add flavoring and pour over cake, spreading evenly with back of spoon. For Cocoanut Filling, sprinkle grated cocoanut and white mountain cream between layers and on top of cake.

Chocolate Filling

Pour into a granite saucepan three cups of sugar and one of water, and boil gently until bubbles come from the bottom—say, about five minutes. Take from fire instantly. Do not stir or shake the sugar while cooking. Pour the hot syrup in a thin stream into the whites of three eggs that have been beaten to a stiff froth, beating the mixture all the time. Continue to beat until the icing is thick. Flavor with one teaspoon vanilla extract. To this add four ounces melted chocolate. To melt the chocolate, shave fine and put into a cup, which is then placed in a pan of boiling water.

Cocoanut Filling

For cocoanut filling, use plain white icing as for chocolate, substituting fresh grated cocoanut or the shredded kind for the chocolate.

Caramel Filling

Put into a deep vessel, two cups of sugar dissolved in one of sweet milk. Let come to a good boil and pour into it one cup sugar which has been cooked to a brown syrup in a skillet. Stir together and add butter the size of a walnut. Take off the fire and beat into it a pinch of soda, which gives it a creamy effect. When cool add one teaspoon vanilla.

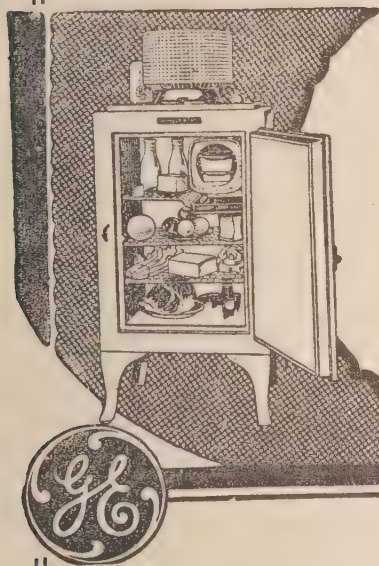
CANDIES

Chocolate Fudge

Two cups white granulated sugar, one tablespoon butter, one cup cream, one-fourth cake unsweetened chocolate. Put in the sugar and cream, and when this becomes hot put in the chocolate, broken up into fine pieces. Stir vigorously and

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constantly. Put in butter when it begins to boil. Stir until it creams when beaten on a saucer or forms soft ball in cold water. Then remove and beat until quite cool and pour into buttered tins. Chopped walnuts, almonds or pecans can be added before stirring.

Divinity

Two and one-half cups of sugar, one-half cup corn syrup, one-half cup water. Cook until it will spin a thread and then pour one-half of it into the whites of two eggs beaten stiff. Cook the other half until it will harden in water, then pour it into the other half. Beat until creamy, then pour into a buttered dish or drop from spoon.

Nut Caramel Fudge

Three cups light brown sugar, one tablespoon butter, one cup milk, one or one and one-half cups nuts; flavor with vanilla. Cook sugar, butter and milk until it will thread. Take from fire, add flavoring, nuts, and beat as you would fudge. Pour into buttered pan, cool and cut.

Chocolate Creams

Beat the whites of two eggs to a stiff froth. Gradually beat into this two cups of confectioners' sugar. If the eggs be large, it may take a little more sugar. Flavor with one-half teaspoon vanilla, and work well. Now roll into little balls, and drop on a slightly buttered platter. Let the balls stand for an hour or more. Shave five ounces of unsweetened chocolate and put into a small bowl, which place on the fire in a saucepan containing boiling water. When the chocolate is melted, take the saucepan to the table, and drop the creams into the chocolate one at a time, taking them out with a fork and dropping them gently on the buttered dish. It will take half an hour or more to harden the chocolate.

Chocolate Caramels

Two cups of molasses, one cup brown sugar, one cup cream or milk, two squares of chocolate, piece of butter size of an egg. Beat together the sugar, cream or milk, chocolate and butter; boil with or without stirring until it hardens in water;

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then add molasses, boiling again until it hardens in water; turn into large, flat tins, well buttered. When nearly cold cut into small squares.

Cocoanut Caramels

One and one-half pounds white sugar, one-half cup sweet milk, boil together 10 minutes; add about one pint grated cocoanut, boil 10 minutes more; pour out on buttered dish; when cool cut into bars.

Plain Caramels

Two cups white sugar, two-thirds cup sweet milk and fill up with melted butter; one teaspoon of vanilla or lemon. Stir until it begins to boil, but not again. Cook until it turns a light brown (20 to 25 minutes). Pour out on buttered tins, and when partly cooled mark off in squares.

Peanut Brittle

Mix three cups granulated sugar with one scant cup boiling water, and one-fourth teaspoon soda. Let it melt over a slow fire. Cook gently without stirring until a little drop in cold water hardens quickly. Add one cup roasted, shelled and skinned peanuts, with as little use of a spoon as possible. Turn the mixture into buttered pans and cut while hot. The brittleness of the candy depends much upon the scant use of the spoon. To stir sugar or candy is to invite granulation. Simply melt sugar, then add nuts.

Marshmallows

Boil together one cup of sugar and one-half cup of water, cook until it forms a solid ball when dropped in cold water. Remove from fire and add one tablespoon of gelatine which has been dissolved in two tablespoons of cold water. Cook mixture ten minutes. Pour into tins powdered with confectioners' sugar. Cut into squares when firm and roll in pulverized sugar.

Almond Bars

Three-fourths pound almonds ground fine, whites of two eggs well beaten, one-half pound pulverized sugar.

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Mix sugar and eggs till smooth. Take out three teaspoons and flavor with vanilla. Then add the ground nuts to the remainder. Put this on a board and roll about half an inch thick. Then cut in strips. Spread the three teaspoons of vanilla flavor mixture on top of bars and bake a few minutes, or until delicately browned.

DESSERTS

Heaven's Delight

Four eggs beaten separately, one and one-fourth cups sugar, one and one-fourth cups of bread crumbs, one-fourth pound pecans, one package dates, one-fourth cup sweet milk, heaping teaspoon baking powder.

Cream yolks and sugar, add other ingredients, stiffly beaten whites last. Bake in moderate oven thirty minutes. Serve with whipped cream.

Apricot Whip

Press through a sieve enough cooked apricots to fill a cup; add half a cup of sugar and the juice of one-half lemon and mix thoroughly. Fold in the whites of four or five eggs, beaten very light, and turn into a buttered-and-sugared baking dish. Bake, set in a pan of hot water until firm in the center; serve hot with cream.

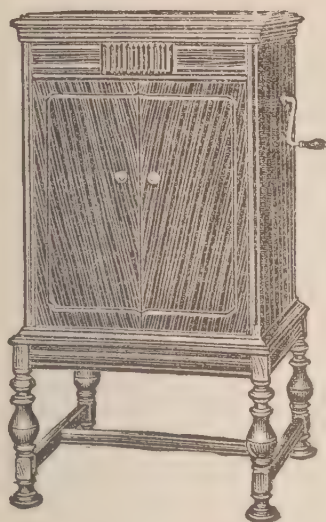
Prune Whip

One pound of prunes cooked and seeded, then run through a potato ricer. Whip the whites of six eggs to a stiff froth, sweeten prunes to taste, add to beaten whites, put in buttered pudding dish and bake.

Custard for Same.—Six egg yolks beaten light, add sugar to taste, add to one pint of scalded milk, cook to thick custard.

Floating Island

Three pints milk; the yolks of three eggs; four tablespoons sugar; three tablespoons corn starch; a little salt; flavor to taste. Beat the yolks and sugar together; mix the corn starch with a little of the milk, cold; put the remainder of the milk on the fire; when near boiling, add the corn starch, stirring briskly until it thickens; add the eggs and sugar; cook a few



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moments; put it into an earthen dish; beat the whites of five eggs to a stiff froth, lay them on the custard with a tablespoon, and place in the oven six to ten minutes, until light brown.

Banana Pudding

One pound vanilla wafers, one-half dozen bananas, one quart boiled custard, one layer vanilla wafers in baking dish, then one layer of bananas until dish is filled. Pour custard over. Make meringue with whites of two eggs. Spread on top and return to oven to brown. Cool before serving.

Sweet Potato Pudding

One pint of grated potato, one quart of sweet milk, one rounded cup of sugar, three eggs, one heaping tablespoonful of butter. Spices to taste. Bake in a dish.

Apples in Bloom

Select eight red apples, cook in boiling water until soft, turning them often. Have water half surround apples. Remove skins carefully, that the red color may remain, and arrange on serving dish. To the water add one cup sugar, grated rind one-half lemon, and juice of one orange; simmer until reduced to one cup. Cool and pour over apples. Serve with Cream Sauce.

Baked Apples

Get winesap if possible; peel, take out core but leave whole. Set in pan; add one-half inch of water. Fill up the hollow where the core came out with white sugar; set in stove to bake until clear. Place a spoonful of stiffly beaten white of egg on top and a half teaspoon of pretty red jelly; set in stove for a minute to brown egg. They are fine hot or cold.

Bread Pudding

One pint bread crumbs, three cups sweet milk, three eggs, one-half cup sugar, one-fourth cup butter, one teaspoonful vanilla, one-half teaspoonful salt, one cup raisins.

Heat the milk to pour over crumbs, cream butter and sugar and add eggs, salt and vanilla. Mix the two and bake in buttered baking dish for forty minutes. Serve with or without sauce.

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A Delicious Blanc Mange

Mix four tablespoons corn starch with one cup cold milk, until blended smooth. Mix three cups milk; four tablespoons sugar; a little salt and flavoring to suit the taste. To make it more attractive and tasty add a little clear juice from preserved or fresh stewed black raspberries or huckleberries, just enough to produce a rich fruit coloring. Bring to a boil, stir in the corn starch previously mixed, and cook for seven minutes suspended in a kettle of boiling water, or over a slow fire until well thickened. Stir frequently. Avoid making it too stiff. Pour into a mould, or cup, previously wet with cold water, and set aside for an hour to cool. Serve with sweetened whipped cream, or any cold sauce you are accustomed to making.

Yellow Sauce

Two cups scalded milk; yolks of three eggs; one-half cup sugar; one-eighth teaspoon salt; one-half teaspoon vanilla; one tablespoon corn starch. Cook in a double boiler the same as a boiled custard.

Delicious Dessert

Arrange equal parts of banana and pineapple in a glass bowl. Pour over soft custard made of yolks of four eggs, one-half cup sugar, one pint of cream, put on top whites of eggs, beaten with a little sugar.

Strawberry Mousse or Peach

One-half cup water, one-half cup sugar, one quart berries, one pint cream, whites of three eggs.

Boil sugar and water until it spins from spoon. Pour into the well-beaten whites. When cold, put in mashed fruits and add cream that has been beaten stiff. Pack in freezer for four hours or longer.

Philadelphia Vanilla Ice Cream

One quart thin cream, three-fourths cup sugar, one and one-half tablespoons vanilla. Mix ingredients, and freeze.

Fruit Sherbet

Juice of three lemons and one orange, one-half cup of shredded pineapple, two and one-fourth cups of sugar and

one quart water. Boil water and several slices of lemon and orange peel 10 minutes; cool, add juice of lemons and orange and the shredded pineapple; freeze. When almost frozen, add beaten white of one egg.

Orange Ice

Seven oranges, two lemons, whites of four eggs. Boil two and one-half pints of sugar in two and one-half quarts of water about 15 or 20 minutes. Cool. Add strained juice and let cool; when almost frozen add beaten egg whites, then add the well beaten eggs and freeze. This will make about five quarts of ice. Serve in sherbet glasses or orange cups.

Strawberry Mousse

One box strawberries, one cup sugar, one-fourth box or one tablespoon granulated gelatine, two tablespoons cold water, three tablespoons boiling water, one quart cream.

Wash and hull berries, sprinkle with sugar and let stand one hour; mash and rub through fine sieve; add gelatine which has been soaked in cold water and dissolved in the boiling water. Set in pan of ice water and stir until it begins to thicken; fold in whipped cream. Put into mold, cover, pack in salt and ice, one part salt, three parts ice; allow to stand four hours. Raspberries or peaches or shredded pineapple may be used instead of strawberries.

Chocolate Sauce

To four squares of chocolate melted, add one cup milk. Stir in slowly one and one-half cups sugar. Cook, stirring all the time till thick. Serve on ice cream.

Ice Cream Surprise

Buy cream puff shells at the bakery. Slash them and fill with plain vanilla ice cream. Pour chocolate sauce over the top of the shell and sprinkle with chopped nuts.

CHEESE AND EGGS

Plain Omelet

Beat three eggs with three tablespoons milk; add one-half teaspoon salt and one-eighth teaspoon pepper, and mix. Melt

one teaspoon fat in hot frying pan; pour in eggs; lift edges of omelet, allowing thin portions to run underneath, shaking pan until egg is set; when brown underneath fold over and serve on hot platter.

Fancy Omelets

A great variety of omelets can be made by either mixing chopped vegetables, fruits, meats, or shellfish with plain omelet before cooking, or folding them in after cooking.

Scrambled Eggs

Beat eggs with one tablespoon milk for each egg; season with salt and pepper; melt one tablespoon butter in frying pan, turn eggs in and stir constantly until a light yellow mass,

Eggs in Tomatoes

Select tomatoes that are ripe but firm. Plunge them in boiling water for a moment and remove skins. Cut out hard stem ends, making in each a hollow large enough to hold a broken egg. Into each of the hollows drop a fresh egg without breaking the yolk, season with butter, pepper and salt, and bake in a moderate oven until tomatoes are tender and eggs are set. Serve on rounds of buttered toast with a cream sauce.

Welsh Rarebit

Two cups grated cheese, yolks of two eggs, one-half cup milk; salt and cayenne pepper to taste. Toast carefully slices of bread, with the crusts removed. While hot, butter them, and then plunge in a bowl of hot water. Place on a heated dish and stand in the oven to keep warm while you make the rarebit. Put the milk in a porcelain-lined or granite saucepan; stand it over a moderate fire; when boiling hot, add the cheese; stir continually until the cheese is melted; add the salt, cayenne pepper and yolks, and pour it over the toasted bread. If the rarebit is stringy and tough, it is the fault of the cheese not being rich enough to melt. Old English dairy cheese makes the best Welsh rarebit. Stale beer may be used in place of milk.

Cheese Straws

Grate one-half pound cheese. Add enough flour to roll, season lightly with salt and pepper. Roll out in strips and bake.

Cheese Fondue

One-fourth pound American cheese, six eggs, three tablespoons butter, dash pepper, buttered toast.

Beat eggs till light. Grate the cheese, add the seasoning and turn into a pan in which the butter has been melted. Then add the well-beaten eggs. Set the pan into another containing hot water, and while cooking, stir carefully until the mixture is smooth and creamy. Serve at once on buttered toast.

Deviled Eggs

Two tablespoons butter, one teaspoon dry mustard, two tablespoons tomato catsup, two tablespoons Worcestershire sauce, one-fourth teaspoon paprika or pepper, one-third teaspoon salt, six hard-cooked eggs.

Put together in the chafing-dish and heat all the ingredients, except the eggs. Bring to the boiling point and add the eggs cut in slices. Heat, and serve on hot buttered toast.

Cheese Ramekins

Pour one-half cup hot milk over one-half cup bread crumbs, one cup grated cheese. Add two tablespoons butter, yolks of two eggs, one-third teaspoon each, of salt and mustard, and a little cayenne pepper. Beat egg whites very light, stir in gently, cook in ramekins and serve at once.

Eggs, Samuel Butler

Prepare as many slices of toast as there are eggs to be cooked. Place a slice of broiled bacon on toast, on the bacon a poached egg, above the egg a large cooked fresh mushroom (or a wreath of small mushrooms.) Pieces of sweet red pepper are arranged on top. Serve with Tomato Sauce.

FISH

Fish is most nourishing and appetizing when it is fresh. The fish is fresh when the gills are red, scales hard, eyes

bright and not far sunken, and flesh firm. Frozen fish are undesirable, but if used they should be thawed in cold water before cooking. One should be careful about putting uncovered fish in the ice box with other food, because of the strong odor. A covered pail should be used for this purpose.

Cocktail Sauce for Oysters, Crab and Shrimp

Six tablespoons Worcester sauce, six tablespoons tomato catsup, lemon juice, salt and paprika to taste, one-half teaspoon tobasco. Serves six persons.

Sauce for Baked Fish

One-fourth pound butter creamed with teaspoonful flour, put into sauce pan with cup of milk. Stir until it thickens, then add three hard-boiled eggs; season with teaspoon of minced parsley, and a little red and black pepper.

Baked Mackerel

Cut the mackerel in halves, lengthwise, set these in a greased baking dish, and add a few bits of butter, here and there. Bake about half an hour, or until the surface is delicately browned. Beat two tablespoonfuls of butter to a cream; beat in a teaspoon of chopped parsley, a few grains of salt and a tablespoon of lemon juice. Spread this over the fish and serve at once. Strips of fat, salt pork, laid over the fish before cooking, may be used in place of butter.

Planked Fish (On Gas Stove)

Rub the plank with salt, put it underneath the gas lights until very hot, put on the fish, skin side down, dust it with salt and pepper, brush it with butter, and cook under the gas flame for fifteen minutes. Have ready a quart of good hot mashed potatoes, season them with salt and pepper, add a half cupful of hot milk, beat until light, put them in a pastry bag with a star tube and press them through, making roses around the entire plank. Put this back in the oven until the potatoes are a golden brown; this should take fifteen minutes longer. Garnish the fish with parsley and lemon, and serve on the plank.

Fried Oysters

Select large oysters, drain and wash thoroughly, drain again, and wipe perfectly dry with a soft linen cloth, sprinkle with salt, roll in bread crumbs, dip in egg and cover again with bread crumbs. Place 3 or 4 in frying basket; immerse in hot fat and brown. Drain on paper and serve.

Soft Shelled Crabs

Lift each point of the back shell and remove the spongy substance found beneath it, taking care to scrape and cut away every bit. Turn the crab on its back and remove the semi-circular piece of dark, soft shell called the "apron" or "flap," and more of the spongy substance lying under it. Wash in cold water and dry carefully on a towel. Season with salt and pepper, dip in egg and roll in crumbs. Fry about three minutes in very hot fat, putting in only two at a time, as they should be ice cold when prepared. Serve with Tartare Sauce.

Oyster Stew

Pick over the oysters, strain the oyster liquor, put two quarts of oysters in a saucepan with the oyster liquor. Shake them over the fire, and when they begin to curl and get plump, skim them out, add a pint of cream or rich milk to the liquor, add seasoning and butter, then oysters, and serve.

Shrimp Patties

One cup picked shrimps, either fresh or canned, 1 cup cream sauce, one egg yolk, one teaspoon lemon juice, salt and pepper to taste, slight grating of nutmeg.

Make the sauce by beating together in a saucepan two tablespoons butter with the same quantity flour; then stir in half a cup thin cream and the same of milk. Stir until boiling, cook five minutes, put in the seasonings, and the shrimps which may be divided, if very large. Heat thoroughly and, just before serving, add the yolk of the egg. Fill little puff paste cases and serve.

PICKLES AND PRESERVES

Jams

Jams are usually made with small fruits or with chopped large fruits. Cook slowly with an equal weight of sugar until thick; put into sterilized tumblers or jars and seal.

Jellies

Heat and mash fruit until juice runs readily. If fruit is not entirely broken up rub through coarse sieve. Pour into sterilized jelly bags of unbleached muslin or doubled cheese-cloth and drain thoroughly but do not squeeze. Take seven-eighths cup sugar for each cup of juice. Boil juice eight to twenty minutes (berries and currants less than other fruits); add sugar which has been heated in oven; stir until sugar is dissolved and boil about five minutes. Pour into hot sterilized tumblers. Hard fruits like apples and quinces should be cut up, covered with cold water and cooked until tender before turning into jelly bags.

Preserving

The only difference between preserving and canning fruit is that sugar is always used in preserving, while in canning it is used in smaller quantity or not at all. In preserving the old rule of equal weight of sugar and fruit may be followed.

Apple Marmalade

Eight pounds apples. Cook to mush. Add four pounds sugar. Cook and stir till it pops. Add one pint cider, and one large tablespoon cinnamon.

Tomato Marmalade

Peel tomatoes and quarter; put to boil—three-fourths pound sugar to one of fruit. Boil race ginger with tomatoes, using according to strength of ginger and flavor desired. When almost done, add one lemon sliced thinly.

Ripe Tomato Sweet Pickle

Three pounds ripe tomatoes, cut up and drained, one pound sugar, brown or white, one-half pint vinegar, cinnamon to taste. Cook slowly till thick.

Sliced Green Tomato Pickles

One peck green tomatoes, eight onions, one small cabbage, one box mustard, one box cinnamon bark, one tablespoon whole cloves, one tablespoon bruised ginger, one tablespoon tumeric, two tablespoons of white mustard seed, two pods red pepper.

Sweet Pickle Green Tomatoes

Slice tomatoes thin, boil in strong ginger tea, pour off the tea and to every two pounds of tomatoes allow one and one-fourth pounds of sugar with a pint of best cider vinegar. Then add cloves, mace, allspice and cinnamon, boil tomatoes until clear, then drain off and cook syrup thick and pour over the tomatoes hot. Put in two pounds of whole raisins a few minutes before removing from the fire; you will find it a great improvement.

Chow Chow

One cabbage, one dry green pepper, one dry onion, two quarts artichokes. Cut up and sprinkle with one cup of salt and allow to stand 12 hours. Squeeze dry and cover with cold water and vinegar in equal quantities and allow to stand 24 hours. Squeeze dry again and cover with vinegar in which has been dissolved one-half box mustard, one-half pound brown sugar, one ounce tumeric, one ounce celery seed and one ounce white mustard seed. Cover with brown paper and let stand a week. Then cut up two bunches of celery in it. Do not cook at all. Makes delicious crisp pickles.

Chicago Hot

One peck ripe tomatoes, four green peppers, four red peppers, two cups celery, two cups onions, all chopped fine. Add one-half cup white mustard seed, six cups vinegar, two cups sugar, one-half cup salt. Mix and can cold.

Sweet Pickle Peaches

One quart good vinegar, four pounds sugar, five cents' worth mace, one small tablespoon cloves, two sliced lemons, handful of cinnamon sticks.

Let come to a boil and drop in as many peaches at a time as will cook well. Take out as they are done and put in others.

Chile Sauce

Twenty-five tomatoes and onions, four cups vinegar, two cups brown sugar, one tablespoon salt, two teaspoons all-spice, two teaspoons nutmeg, one and one-half teaspoons cloves, two teaspoons cinnamon, pinch cayenne pepper. Boil one and one-half hours.

PASTRY AND PIES

Plain Pastry

One cup pastry flour, one-fourth teaspoon salt, one-fourth teaspoonful baking powder, one-fourth cup shortening, cold water as needed.

Sift together the flour, salt and baking powder, cut in the shortening and mix.

Meringue

Beat the whites of two eggs until dry. Gradually beat in four level tablespoonfuls of granulated sugar, and continue the beating until the mixture is very stiff and glossy.

Cream Pie

Two cups milk, one-third cup flour, three-fourths cup sugar, one-fourth teaspoon salt, two egg yolks, 1 teaspoon vanilla.

Scald milk. Mix flour, sugar and salt. Combine with hot milk and cook in a double boiler twenty minutes, stirring constantly until mixture thickens. Add hot mixture to slightly beaten egg yolks. Return to double boiler and cook five minutes, stirring constantly to prevent lumping. Cool and add flavoring. Pour into a pastry shell and cover with meringue. Bake in moderate oven until meringue browns.

The whole egg may be used in the filling and whipped cream used to cover pie instead of meringue.

Banana Cream Pie

Follow recipe for Cream Pie. Cover cream filling with sliced bananas. Spread with whipped cream, sweetened and flavored.

Chocolate Cream Pie

Follow recipe for Cream Pie, adding one and one-fourth squares of unsweetened melted chocolate and two extra tablespoons sugar.

Cocoanut Pie

Take one-half pound of grated cocoanut, one-half pound fresh butter, one-half pound powdered sugar, four eggs beaten separately, to the utmost, two teaspoons lemon juice, and two teaspoons of flavoring to taste. Rub butter and sugar to a smooth cream, lemon juice, stir in the beaten yolks and lastly the cocoanut, alternately, with the whites. Bake in open shells of the finest puff paste.

Raisin Pie

One cup seeded raisins, one tablespoon sugar, one teaspoon vinegar. Cook raisins in enough cold water for one pie; add tablespoon butter; mix all together. Bake in two crusts.

Rhubarb Pie

One cup stewed pie plant, cup sugar, with one tablespoon flour stirred into it, little salt. Bake without top crust and frost.

Banberry Tarts

Beat one egg, add one cup sugar, juice of one lemon, one cup raisins stoned and chopped, one rolled cracker. Use as filling between two rounds of pastry.

Apple Custard Pie

Three cups milk, four eggs, one cup sugar, two cups thick stewed apples; strain through colander; beat eggs lightly, mix with the apples, flavor with nutmeg; bake with one crust.

North Carolina Pumpkin Pie

One cup milk, one round teaspoon butter melted, two eggs, one cup pumpkin, one cup sugar.

Flavor to taste with cinnamon and all-spice, put pumpkin through potato ricer. Mix and bake very slowly.

Filling for Chess Custard

Yolks four eggs, two cups sugar, one-half cup butter, one-half cup milk, flavor with vanilla.

MEAT

Broiling

Wipe off meat and trim off superfluous fat. Rub a little of the fat on the rack of broiler to prevent meat from sticking. Place broiler directly over the coals or in broiling compartment of gas stove. Meat should be turned frequently while broiling. A steak of medium thickness should be done in ten to fifteen minutes.

Pan Broiling

Put meat in very hot, ungreased frying pan. Turn frequently while cooking. When done season and serve immediately on hot platter.

Stewing

This method is generally used in cooking tough cuts of meat. The meat is cut in small pieces and put in a small amount of boiling water. It should be allowed to boil for two or three minutes, and then pushed back on the stove and allowed to simmer from one to two hours. Vegetables may be cooked with the meat if liked. They are added after the meat is half cooked.

The stew will be more flavorful if the meat and vegetables are fried in a small amount of fat before putting them in.

Boiling

Fresh meat should be placed in boiling water and allowed to boil five minutes to harden the surface so the juices will be retained. After this the temperature should be lowered until the water bubbles very slowly. Salted meats should be soaked in cold water to extract the excess salt. They should be put on in cold water and brought to the boiling point slowly and allowed to cook five minutes. The temperature should then be lowered and the meat allowed to cook twenty minutes for each pound and twenty minutes over. If the meat is very salty the water should be poured off after it comes to the boiling point and fresh hot water added.

Roasting

Wipe meat with damp cloth. Trim and tie into shape if necessary. Put some pieces of fat in bottom of pan, and season meat with salt and pepper. Have oven very hot at first and when meat is half done reduce heat. Baste every 10 to 15 minutes. If there is danger of fat in pan being scorched add a little boiling water. Roast from 10 to 15 minutes for each pound of meat, as it is desired rare or well done.

Smothered Ham

Cut from the middle of a smoked ham a slice two inches thick, and let simmer for two hours, just covered with water. Remove to baking dish, place a few cloves on top, spread with butter, and cover with a one-inch layer of bread soaked in milk, and seasoned with a little salt, pepper, and onion juice. Bake in moderate oven until bread is brown on top.

Baked Ham

Take a two-pound slice of ham, cut from center of a ham, put this in a roaster, cover with sweet milk, using not less than one quart, take two tablespoons of brown sugar, one tablespoon of mustard, moisten with a little milk, add this to the ham and bake for two hours or until it is tender.

Roast Poultry

After poultry is cleaned and washed inside and out with cold water, fill inside with dressing. Have at least a yard of fine twine in trussing needle. Turn wings across back so that pinions touch. Run needle through thick part of wing under bone, through body and wing on other side; return in same way, but passing needle in over bone, tie firmly, leaving several inches of twine. Press legs up against body, run needle through thigh, body and second thigh, return, going around bone in same way; tie firmly. Run needle through ends of legs, return, passing needle through rump; if opening is badly torn, one or two stitches may be needed; if steel skewers are used put one through wings of fowl and other through opposite thigh. Then wind twine in figure eight from one handle of skewer to other. Rub all over with soft butter and season. Place on rack in roasting pan and put into very hot oven. Make basting mixture with one-half cup each of butter and

water; keep hot and baste every 10 or 15 minutes. Roast three hours for eight-pound turkey, one to one and one-half hours for chicken and ducks three to four pounds. If bird is very large and heavy, cover breasts and legs with several thicknesses of paper to keep from burning.

Chicken Terrapin

Let one pint milk come to a boil. Add one tablespoon butter and one teaspoonful flour. Stir and cook until thick. To this add the chopped meat of one chicken and one can of mushrooms. Just before serving beat well yolks of three eggs, and three tablespoons of Sherry wine and stir all together. Serve in timbals or ramekins.

Fried Chicken

Clean, dress and cut chicken in pieces; wipe dry, salt and pepper, and dredge with flour; put the chicken into hot fat, cook only a few minutes at this high temperature; brown on both sides, put back on the stove where the chicken will cook slowly. Cover as soon as possible with a close-fitting top, and leave it covered throughout the entire time of cooking. If cooked in this way, the meat will be juicy and very tender, not hard throughout, yet crisp and brown on the surface.

Chicken a la King

Take one boiled hen cut in cubes, remove skin, two green peppers, two pimientoes, small can mushrooms.

Put pepper, pimientoes, and mushrooms in saucepan with little butter with chicken. Pour two cups milk over all and let boil few minutes. Thicken with corn starch, cook slowly. Allow for each person, one yolk of egg, well beaten. Add eggs last thing. Serve on toast. Serves six.

Fricassee of Chicken

Prepare and cut up as for fried chicken. Put into saucepan with just enough boiling water to cover; add a teaspoon salt, a little pepper and, if desired, a teaspoon of onion juice. Boil slowly two hours or until tender; add a little water from time to time, as it boils away. Thicken with a tablespoon

flour mixed with a little cold water and add tablespoon of finely chopped parsley. Serve with border of hot boiled rice or dumplings.

Poultry Dressing

Two cups stale bread, one tablespoon finely cut onion, one tablespoon drippings, one tablespoon finely cut parsley, one-half tablespoon salt, one-eighth teaspoon pepper, one-fourth teaspoon paprika, powdered sage if desired.

Soak bread in cold water five minutes and press out all water. Put drippings and onion into pan and cook slowly, stirring constantly, until onion is tender but not brown. Add bread, parsley and seasoning and mix well together.

Oyster Dressing

Twenty oysters, two tablespoons butter, four cups bread crumbs, one-half tablespoon salt, one-fourth teaspoon pepper, one tablespoon chopped parsley.

Drain and rinse oysters with cold water. Put butter in saucepan with oysters and bring to boiling point; add bread crumbs, seasoning and parsley; mix carefully, so that oysters will not be broken.

Giblet Gravy

Boil the giblets until tender; chop them, but not very fine; add a tablespoonful of flour to the pan in which the chicken was roasted; let it brown, stirring constantly; add slowly a cupful of water in which the giblets were boiled; season with salt and pepper; strain and add the chopped giblets; serve in a sauceboat.

Gravy

Remove the bird to a hot platter, skim four tablespoons fat from the gravy in the kettle, brown it in a frying pan with four tablespoons of substitute flour, add the liquor in the kettle with enough water to make two cups, stir until it boils, and season to taste with salt and pepper.

Mushroom Sauce

One and one-half tablespoons butter, two tablespoons flour, one and one-half cups brown stock, one bay leaf, one slice onion, one cup mushrooms.

Cook the butter and flour together till brown, add the stock, onion and bay leaf, and cook ten minutes. Remove the bay leaf and onion and add the mushrooms. If canned mushrooms are used cut them in halves; if fresh ones, they must be peeled, coarsely chopped, and cooked five minutes in a little butter before adding to the sauce. Season and serve.

Cranberry Jelly

One cup cranberries, one-fourth cup water, one-half cup sugar. Pick over and wash cranberries, put in saucepan, add sugar and water, bring to the boiling point and boil fifteen minutes. Strain and put in moulds to cool or place in square pan and slice in cubes.

Irish Stew

One breast of lamb, cut in large squares, blanched, take meat and six onions, sliced finely, little garlic. (Don't mind garlic, gives good flavor.) Cover both meat and onions with cold water. Boil slowly. After meat is well cooked, add six large raw potatoes, sliced, and cook together. Add little chopped parsley. Season with paprika and salt.

Roast Partridge (Grouse, Pheasant, Quail, Prairie Chicken)

Do not cut off heat until game is ready to dress. Scald in boiling hot water so the feathers may be plucked easily without the skin being torn. Draw carefully, wiping out with a clean wet cloth. Part of the gamey taste may be removed if desired by soaking it in salt and water before placing in oven, strips of salt pork or bacon may be skewered, separately from side to side, across the breast. In baking, baste from four to six minutes. Thick slices of toast may be placed under each bird in the pan before taking out and so served. Coarse bread crumbs, fried brown in butter, may be sprinkled over the bird on platter before being brought to the table, bread sauce or brown gravy may also be used, as well as two or three tablespoonfuls of butter put into the dressed bird. When liver is used, cut up and roll same to a paste, and mix with butter, salt, pepper and spread on the toast.

Planked Beefsteak

For planking use a porterhouse or cross cut of the rump steak cut thick, about one and one-half inches or more. Wipe,

remove superfluous fat, pan broil seven minutes and remove to buttered plank. Arrange a border of Duchess potatoes around edge of plank, put in a hot oven and bake until steak is cooked and potatoes are browned. Spread steak with butter, sprinkle with salt, pepper and finely chopped parsley.

Pork Chops

Wipe chops, sprinkle with salt and pepper, place in a hot frying pan, and cook slowly until tender, and well browned on each side.

SALADS AND SALAD DRESSINGS

Mayonnaise

Break one egg in a bowl, add about a tablespoon of Wesson oil and beat vigorously with an egg-beater for about 50 seconds or during the time required to count 50. Add two tablespoons of oil and beat again as before. Repeat with three tablespoons, then with four and five tablespoons. Your mayonnaise will begin to thicken a little. Then add Wesson oil, four or five tablespoons at a time, beating well after each addition, until your mayonnaise is as thick as you want it. A pint of oil is the amount usually required. Then season with a half teaspoon of salt, a teaspoonful each of sugar and mustard, a generous pinch of paprika and red pepper, a tablespoonful of lemon juice or vinegar and stir until dissolved. Then pour into mayonnaise and heat well. Change seasoning to suit taste.

Cream Dressing

Yolks three eggs, one tablespoon butter, one tablespoon vinegar.

Beat eggs to cream. Pour hot vinegar over eggs. Cook until thick, stirring briskly, add butter and pinch of salt, one tablespoon sugar added to five tablespoons whipped cream.

Cream Dressing for Fruit Salad

Beat thoroughly one cup of sugar into yolks of five eggs. Add three-fourths cup of vinegar, dash of red pepper, pinch of salt. Cook in double boiler until it thickens. When cool and ready to serve, whip in one pint of cream.

Russian Dressing

Take one cup mayonnaise; add two teaspoons Chile sauce, one can pimientos chopped fine, and if desired a dash of grated cheese.

Russian Dressing

One pint mayonnaise, chop two green peppers, two hard boiled eggs, very little onion, two pickles, one teaspoon grated horse-radish, one teaspoon caviar, three teaspoons whipped cream, flavor with a little Chile sauce, mix all together.

Golden Glow Dressing

Cook in double boiler the well-beaten yolks of three eggs, three tablespoons butter, two tablespoons sugar, until thick, remove from fire, beat in juice of two lemons, season with salt, pepper and celery salt. Cook again till quite thick, remove and add a cup of whipped cream after it is thoroughly cold.

French Dressing

Put one tablespoon lemon juice or vinegar, one-half teaspoon salt, one-eighth teaspoon pepper or few grains cayenne pepper into bowl; add three tablespoons oil, beating constantly. Serve very cold.

Waldorf Salad

Two large apples sliced, one cup English walnuts, two cups celery sliced.

Fruit Salad

Cut orange, banana and pineapple in small pieces and arrange on a crisp lettuce leaf. Cover with Fruit Salad Dressing.

Cherry Salad

One can wax cherries, one-fourth pound shelled almonds, one lettuce heart, one-half pint mayonnaise. Seed cherries carefully. Blanched almonds, stuff cherries with blanched almonds and serve on heart of lettuce with mayonnaise.

Frozen Salad

One-half pint mayonnaise, one cake cream cheese, one small can sliced pineapple, one small bottle maraschino cherries, one-fourth pound white grapes, one-half grape fruit taken carefully out of the quarters, one orange, one-fourth pound blanched almonds cut up, one pint cream whipped stiff. Mix cheese with mayonnaise slowly, then add the fruit cut up; it should be as free from juice as possible. Then add the cream and pack in ice four hours.

Crabmeat Salad in Tomato Cups

Flake one cup crab meat. Add one-fourth cup celery. Moisten with mayonnaise.

Let tomato stand in hot water for two minutes. Plunge into cold water. Peel immediately and scoop out the pulp. Drain upside down for five minutes. Chill. Fill with the crab meat mixture and top with tablespoon mayonnaise. Serve on a lettuce leaf.

Lobster Salad

Cut cold boiled lobster into small pieces. Marinate with French dressing; put on lettuce leaves; cover with mayonnaise and garnish with lobster claws, olives, hard-boiled eggs and capers.

Shrimp Salad

Two small cans of best grade shrimp, one large stalk celery. Mix with mayonnaise dressing, made very stiff. Have shrimp and celery very cold and serve on iced lettuce leaves with dab of dressing on top.

Tampa Salad

One-half head cabbage, one large stalk celery, two onions, one green pepper, one red pepper, one pint mayonnaise dressing, one head lettuce. Shred cabbage and peppers. Chop celery and onions fine. Mix with mayonnaise and serve on lettuce.

Potato Salad

Eight medium potatoes boiled and diced, add one chopped onion, one green pepper, one pimienta, one cup chopped

celery, three hard-boiled eggs, season highly and mix with mayonnaise. A little chow chow improves the flavor.

Combination Salad

One can Queen Anne cherries, one can sliced pineapple, one-half pound marshmallows. Slice pineapple in cubes, add whole cherries to which add marshmallows sliced, mixing all with a stiff mayonnaise. Place in refrigerator to chill.

Moulded Pineapple and Cucumber Salad

One can pineapple, and a cucumber cut in cubes, three-fourths cup lemon juice, one cup sugar, three-fourths box gelatine, soak the gelatine in half cup cold water, boil lemon and pineapple juice for five minutes, and pour over gelatine. When cool and beginning to stiffen, add chopped with mayonnaise.

Cold Slaw

One cup of vinegar, one tablespoon salt, one tablespoon butter, one teaspoon mustard, one teaspoon pepper, one tablespoon sugar, one tablespoon celery seed. Put on stove to boil, stir in three well-beaten eggs and pour over fine chopped cabbage.

Ginger Ale Salad

One can sliced pineapple, one can white cherries, two boxes jello, one-half pound shelled almonds, one bottle ginger ale.

Dissolve jello in the juices of the fruit, add the fruit, cut nuts up, sweeten to taste and add ginger ale last. Pour into moulds which have been dipped in cold water.

SANDWICHES

Sandwich Fillings

Sandwich fillings should be chopped or ground and mixed with mayonnaise or salad dressings. There are some exceptions to this where slices of fruits or meats are to be used. The dressing or mayonnaise then is spread on the bread.

Chopped Aspic and nuts.

Chicken and nuts.

Celery, or celery and nuts.

Shredded green peppers and chopped almonds.

American Cheese and Pimentos.

Neufchatel and Philadelphia cheese with nuts and pimentos added.

Pate-de-Fois-Gras.

Caviar.

Chopped candied fruits.

Marmalades.

Crystalized orange and lemon peel.

Nuts, dates and figs ground together.

All of these and many others are used and combined to suit the taste; a little chopped celery or lettuce is an improvement to almost any of them.

Any cooked meat or a combination of meats, with mushrooms added, can be used in this way; chicken, veal and sweet breads are especially nice.

Club Sandwich

Prepare and butter the toast, place a lettuce leaf on one of the slices, sprinkle on a teaspoonful of mayonnaise, add sliced chicken, put on a little more lettuce and mayonnaise, then slices of tomatoes and broiled bacon, and more lettuce and mayonnaise. Finish with the second slice of toast, cut the sandwich cornerwise, and serve at once, garnished with tiny lettuce leaves or parsley.

Cheese and Green Pepper Sandwich

To any desired amount of American cheese add finely cut green pepper and chopped pecans. Mix with mayonnaise until the mixture is soft enough to spread easily. Salt and pepper to taste.

Peanut Butter With Raisins

Put raisins through the meat grinder. Add a little Wesson oil to the peanut butter and stir smooth. Add the raisins and a little salt, if necessary. Spread sandwiches.

Minced Ham Sandwich

Grind up ham and mix it with mayonnaise. Add crushed up hard-boiled eggs in any desired amount.

Chicken Sandwich

Boil chicken until very tender, grind chicken and season with red pepper, salt, lemon juice and tomato juice, strain and mix mayonnaise and spread both sides of thin bread.

SOUP

There are two classes of soups, those made with stock and those made without. There are two kinds of soup stock, white and brown.

A soup kettle should be kept at hand and left-over pieces of beef, carcasses of chicken, steak ends and bones left from the roast should be put in cold water and allowed to simmer two or three hours. They make a good stock for vegetable soups and for enriching stews and gravies.

The water in which rice, macaroni, celery or green vegetables have been cooked should be saved for soup-making. It may be used instead of milk in making creamed soup. And delicious soups may be made by adding a small amount of stock and thickening to the vegetable water.

Potato Soup

Four large potatoes, one quart milk or water, one medium onion, one tablespoon parsley, one tablespoon flour, two tablespoons butter, salt and pepper to taste, one celery root or little celery salt.

Cook the potatoes, parsley and celery until tender; add milk or water. Cook the onion in the butter and when tender add the flour; pour into the potatoes and stir until creamy. Season with salt, pepper and celery salt.

Cream of Onion and Cheese Soup

Cream of onion and cheese soup is a transformation of the ordinary onion soup. Melt two tablespoonfuls of fat in a kettle and add four onions diced fine. Cook until the onions are browned. Then add two tablespoonfuls flour and one quart of milk, a little at a time, stirring constantly. When the soup is hot, add one cupful of grated cheese and stir until the cheese has thoroughly combined with the onion soup. Season well with salt, pepper, and paprika, and serve with crisp crackers or croutons on top. This soup has a truly never-to-be-forgotten flavor.

Brunswick Stew

Two pounds veal, one chicken, one rabbit (if in season, one squirrel (if in season), Irish potatoes, corn, tomatoes in proportion to meat, butter beans in proportion to meat.

Put on meat in two gallons of water. Boil until tender. Take out and cut in cubes, being sure no bones are left in kettle. Return to kettle and add tomatoes. Cook an hour and add butter beans and potatoes cubed. Half hour before done add corn. Cook about four hours. When done season with one-half pound butter, salt, red pepper. Thicken with mixed flour and water. This will serve four dozen.

VEGETABLES

Spinach

Pick over carefully and wash thoroughly in several waters until every bit of sand is removed. Put into large kettle and add very little boiling water, about one-half cup. Young spinach does not need any water. Boil until tender or about 25 minutes. Drain thoroughly, chop fine and drain again. Season with salt and pepper and garnish with slices of hard-boiled eggs.

Cauliflower

Remove leaves and wash cauliflower; place in uncovered saucepan, stem end down; cover with boiling water; boil 35 minutes or until tender, and serve with Cream Sauce.

French Fried Potatoes

Pare and cut potatoes into long even pieces. Put into cold water for about an hour. Drain and dry well. Fry in deep fat until brown and cooked through; drain on unglazed paper. Salt just before serving. Sweet potatoes may be prepared in same way.

Potato Cakes

Pare and boil one quart potatoes; mash and season with salt, pepper and paprika; add one tablespoon melted butter; mix lightly. Take a spoonful into floured hands and roll. Dip in egg beaten with one tablespoon cold milk, then in flour. Fry in deep or shallow hot fat.

Hashed Brown Potatoes

Chop potatoes with a slaw cutter, season with a little onion, pepper and salt. Melt tablespoonful of butter in a skillet or use bacon drippings. When hot put in potatoes and press down. It will brown in a few minutes. Turn as an omelet and serve at once.

Mississippi Steamboat Potatoes

Cook one tablespoonful of minced onion in one tablespoonful of butter until brown. Add one pint of cold potato cubes. When potatoes have absorbed the butter, add one tablespoonful of tarragon vinegar. Cover, and steam for one minute. Pour over potatoes one well-beaten egg, until cubes are coated. Turn into dish, sprinkle with one tablespoonful of very fine-chopped parsley. This dish can be eaten either cold or warm.

Baked Sweet Potatoes With Marshmallows

Boil sweet potatoes until soft, cream with butter or cream and add English walnuts. Put in baking dish, smooth over top and cover with marshmallows. Put in oven until marshmallows are brown.

Caramelized Potatoes

Slice sweet potatoes and boil until beginning to get tender. Boil brown sugar and butter together. Put potatoes in baking dish with marshmallows between each layer and pour boiled brown sugar and butter over them all.

Creole Vegetables

Chop together ripe tomatoes, okra, and onions, half as much onion and okra as tomato, and one green pepper. Put in hot iron frying pan with three tablespoons bacon drippings. Cook until tender and thick.

Stuffed Spanish Onions

Peel and scoop out the center of onions. Chop this fine and mix with minced chicken, ham, veal or beef, (or a mixture of any of these.) Some bread crumbs seasoned with salt and pepper and moistened with melted butter. Fill onions

with the mixture and place in baking dish with a little water. Cover and cook until tender. Remove cover, sprinkle with buttered crumbs and brown before serving.

Creamed Cauliflower

Cook head of cauliflower by boiling in an uncovered vessel until tender, drain and pour on cream dressing made as follows: Cream one-half cup butter and one full tablespoon of flour together, add the yolks of eight eggs beaten light and two cups of warm milk. Cook over hot water until thickens. Season with salt and pepper.

Stuffed Peppers

For six persons, allow one cup of cold cooked meat, one medium size tomato, one-half teaspoon salt, one tablespoon melted butter, and one-fourth cup of uncooked rice. Chop meat fine before measuring, cut the tomato into dice, drain well, mix all together and nearly fill the peppers with the mixture, stand them in the baking pan, put in pan one slice of onion, one tablespoon butter, the juice from draining tomatoes and enough water to reach half the height of peppers, bake one hour in slow oven, basting pepper every 15 minutes, lift the peppers from pan to dish, thicken juice, pour over peppers and serve.

Squash

Wash. Cut in small pieces. Pare and remove seeds and stringy portions. Cook in salted, boiling water until tender. Drain thoroughly. Mash and press out all water. Season with butter, pepper and salt. A little cream is a great addition to squash.

Creamed Celery

Boil in salt water till tender one bunch celery, chopped in one-half inch pieces, drain and add rich cream sauce.

Southern Corn Pudding

Two cups fresh corn (grated), one egg, two cups milk (hot).

Lady Pudding

One small head cabbage chopped and boiled in salt water until tender. To this add two eggs, slightly beaten, one tea-

spoon salt, one-eighth teaspoon pepper, one and one-half tablespoons melted butter and one pint scalded milk. Bake in slow oven until firm.

Fried Corn

Cut six ears of corn, put lard size of egg in skillet, one-half cup milk, one tablespoon flour, salt and pepper. Let fry until crust is formed on bottom.

Corn Fritters

One egg, one cup flour, one level teaspoonful soda, one and one-half cups buttermilk, one tablespoonful butter, one cup grated corn. Fry on hot griddle.

Boiled Corn

Husk corn, removing all silk. Put corn into fresh boiling water to cover, and boil rapidly for five minutes. Remove from water and place on platter on which a napkin has been spread, covering corn with ends of napkin. Serve immediately.

Apple Fritters

Two eggs, one and one-third cups flour, one cup sweet milk, two teaspoonsful baking powder.

Beat eggs without separating until light. Add to them the milk, flour and baking powder. Beat until smooth. Cut the apples into thin slices and add to batter, fry in deep fat. Think it is an improvement to flavor with cinnamon.

Household Helps

To remove ink stains from pongee, soak in borax and ammonia, wash with a good soap and rinse several times.

To clean the mica in a stove, wash with vinegar and water.

To have a custard pie of an even, nice brown when baked, sprinkle a little sugar over the top just before putting in the oven.

To freshen carpets, before sweeping, scatter dry salt over the carpet. It brightens the carpet and checks the ravages of moths.

To clean brass, rub with vinegar and salt till bright, then wash with soap and water. Dry and rub with a cloth saturated with vaseline.

Useful Everyday Facts

Hair—Wetting the hair thoroughly once or twice with a solution of salt and water will keep it from falling out.

Moths—To get rid of moths sprinkle furniture and cushions thoroughly with benzine. It will not spot or injure the most delicate fabric, but is sure death to moths. The work must be done in a place where there is neither a fire or a lighted lamp, for the benzine is very explosive.

Ants—To drive away any kind of ants a little quicklime placed in the infested place will be found successful.

Fishing—Put a little oil of rhodium on the bait when fishing with a hook or take the juice of smellage or lovage and mix with any kind of bait. These will attract fish from quite a distance.

Iron Rust—May be removed from white goods by sour milk.

Paint Stains—That are dry and old may be removed from cotton or woolen goods with chloroform. First cover the spot with olive oil or butter.

Milk—Which has changed may be rendered fit for use again by stirring in a little soda.

Diamonds—To discover whether or not a diamond is genuine, make a hole in a card with a needle, and look at the card through the diamond. If it is false, you will see two holes in the card; if it is genuine, only one. Or, put the stone on your finger and look through it with a strong magnifying glass; if it is false, you can see the grains of your finger perfectly, but if genuine, you will not be able to see them. The setting cannot be seen through a real stone, but it can be seen quite clearly through a false one.

Wallpaper—To clean, rub with a flannel cloth dipped in oatmeal.

Water—To test the purity of drinking water, dissolve half a teaspoonful of pure granulated sugar in a pint bottle three-fourths full of the water, and cork. Set in a warm place for two days, and if at the end of that time it becomes cloudy, it is unfit for use. If it remains clear it is safe.

Oil Mops—To Clean—Hot water, ammonia and a little washing powder will clean an oil mop very successfully after water and soap have failed.

From "THE HANGING OF THE CRANE"

O FORTUNATE, O happy day,
When a new household finds its place
Among the myriad homes of earth,
Like a new star just sprung to birth,
And rolled on its harmonious way,
Into the boundless realms of space!

For two alone, there in the hall
Is spread the table round and small;
Upon the polished silver shine
The evening lamps; but more divine,
The light of love shines over all;
Of love that says not mine and thine,
But ours, for ours is mine and thine.

They want no guests to come between
Their tender glances like a screen,
And tell them tales of land and sea,
And whatsoever may betide
The great forgotten world outside;
They want no guests; they needs must be
Each other's own best company.

Henry Wadsworth Longfellow.

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MEMORANDUM

